

5 Condiments

Ketchup:

- 6 oz tomato paste
- ½ cup apple cider vinegar
- 1 tablespoon sugar
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon dried oregano
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- Pinch celery salt
- Pinch ground allspice

Stir together ingredients until well combined! Store in the fridge for up to two weeks.

Mustard:

- ¾ cup yellow mustard powder
- 1 cup water
- ½ cup distilled white vinegar
- ½ tsp turmeric
- ¼ tsp garlic powder
- ½ tsp salt
- ¼ teaspoon paprika

Whisk ingredients together in a medium bowl making sure there are no lumps.

Pour into a wide pan and bring to a quick boil. Reduce the heat and simmer on medium-low heat for 10-15 minutes, stirring occasionally, or until you achieve your desired thickness.

Remove from heat and cool. Store in refrigerator. It will thicken as it cools.

Mayonnaise:

- 1 large egg
- 1 tbsp Dijon mustard
- 1 tbsp white wine vinegar
- Pinch of salt
- Pinch of cayenne pepper
- 1 cup neutral oil, sunflower or vegetable
- 1 tsp fresh lemon juice if desired

Combine first 6 ingredients in a pint wide-mouth mason jar. Place an immersion blender in the jar so it is resting on the bottom. Blend in place on high speed until a bottom layer of thick, emulsified mayo forms. Slowly pull the blender up to the top, emulsifying the remaining oil as you go until the last of the oil is incorporated. The mixture should be thick and creamy. Mix in lemon juice if a more tangy taste is desired. Store in a jar in the refrigerator for a week.

Alternatively use a small food processor or blender. Blend the first 5 ingredients until thoroughly incorporated. Add oil in a slow, thin stream so it can slowly emulsify. Continue adding oil until all is used.

Zippy Utah Fry Sauce

- 3/4 cup mayonnaise
- 3 Tbsp. ketchup
- 1 Tbsp. Worcestershire sauce
- 1 tsp. garlic powder
- 1/2 tsp. freshly ground black pepper
- 1/2 tsp. kosher salt
- 1/2 tsp. onion powder

Whisk ingredients together and store in an airtight container in the refrigerator. It will keep for a week.

Tarter Sauce

- 1/2 cup mayonnaise
- 1/4 cup finely chopped bread-and-butter pickles
- 2 tbsp drained capers
- 1 tsp dried dill weed
- 1/2 tsp lemon zest
- 1 tbsp fresh lemon juice
- 1/4 tsp sugar
- 1/4 tsp salt

Whisk ingredients together to blend. Place in an airtight jar and store in the refrigerator. Will keep for a week or more.