



SAUCE/DRESSING RECIPES

Great and Quick Tartar Sauce

1 part Herbert's Original Chow-Chow, drained
2 parts mayonnaise
½ part Herbert's Gourmet Hot Dog Mustard

Mix together and serve.

"The Best" Cocktail Sauce

1 part Herbert's Original Chow-Chow, drained
2 parts ketchup
½ part prepared horseradish

Mix together and serve.

Simple Remoulade Sauce

Great on fish sandwiches and seafood cakes

1 c. mayonnaise
2 T. Herbert's Hot Dog Mustard
1 tsp. Worcestershire sauce
1 tsp. hot sauce
1 c. Herbert's Original Chow-Chow, drained
¼ c. ketchup
salt and pepper to taste

Mix thoroughly and enjoy!

Herbert's Thousand Island Dressing

1 c. mayonnaise
1 c. ketchup
1/3 c. Herbert's Original Chow-Chow
2 tsp. Worcestershire sauce
Milk to desired consistency

Combine mayonnaise, ketchup, chow-chow and Worcestershire sauce. Add milk, stirring until desired consistency is met.

Horseradish Chow-Chow

4 ounces of Herbert's Original or Hot Chow-Chow
1 tsp. prepared Horseradish (or as much as prefer)

Savory Chow-Chow Glaze

1 c. Herbert's Original Chow-Chow
2 T. sugar
2 T. ketchup
1 T. Worcestershire sauce
1 T. soy sauce

In a small saucepan over high heat, combine all ingredients, stirring until mixture boils. Reduce heat to a simmer and allow the sauce to thicken for 10 minutes, stirring frequently.

Note: This glaze is great on Chicken, Pork and Hamburgers

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