



5 Dipping Sauces in 5 Minutes



Ingredients, Honey Mustard:

- ½ Cup Dijon mustard
- ½ Cup honey
- 2 TBLSs mayonnaise
- 1 TBLS lemon juice
- Salt and pepper

Ingredients, Chipotle Aioli”

- 2 Chipotle Peppers in Adobo Sauce (reserve 2 tsp of the Adobo Sauce)
- 1 Cup Mayo
- 2 tsp Olive oil
- Squeeze or two of lemon juice

Ingredients, Avocado Ranch:

- ¾ Cup Sour Cream
- ¼ Cup Mayo
- 1 Avocado
- 1 TBLS Ranch seasoning (plus more if needed)
- 1 tsp fresh lemon juice
- water, if needed

Ingredients, Yum Yum Sauce:

- 1 Cup Mayo
- 1 TBLS tomato paste (or ketchup)
- 3 tsp rice wine vinegar (or water)
- 2 tsp white granulated sugar
- 2 TBLS melted butter
- ½ TBLS paprika
- ½ TBLS garlic powder
- Optional: hot sauce, cayenne, dried red pepper flakes or sriracha if you like a bit of kick

Ingredients, Marinara Sauce:

- 1 (8-ounce) can tomato sauce
- 1 TBLS olive oil
- 1 clove garlic (or 1/8th tsp of garlic powder)
- 3 to 4 basil leaves, diced (or 1 tsp dried basil – make sure it is fresh)
- Optional for a bit of kick: a pinch of crushed red pepper

**Method, Honey Mustard:**

1. Whisk all the ingredients together and season with salt and pepper.

Method, Chipotle Aioli:

1. Combine all ingredients (including the 2 teaspoons of Adobo sauce) in a blender and blend.
2. Scrape the sides as needed and blend until the peppers are completely purred into the dip.

Method, Avocado Ranch:

1. Combine all ingredients, except water, into blender and blend. Taste and add more ranch seasoning if needed.
2. Add water a teaspoon at a time until sauce reaches desired thickness.

Method, Yum Yum Sauce:

1. Whisk all ingredients until combined.
2. If you feel the sauce needs to be thinned out, you can add a few teaspoons of water (a teaspoon at a time.)
3. Refrigerate for at least an hour before serving.

Method, Marinara Sauce:

1. Combine all ingredients in a blender and puree. If desired, warm in the microwave or over stovetop.