



Maryland Crab Cake Sauce



Ingredients:

- ½ Cup Mayonnaise
- 1 TBLS White vinegar
- 1 TBLS Ketchup
- 1 TBLS Lemon juice
- 7-8 Capers
- 2 tsps Honey
- ½ tsp Garlic powder
- ½ tsp Onion powder
- ½ tsp Paprika
- ½ tsp Coarse kosher salt

Method:

1. Combine all ingredients into a small food processor, or use an immersion blender. Blend well until combined and capers are well chopped.
2. Chill for at least 1 hour to let flavors marry.