

# RUSSIAN SANDWICH DRESSING

F EASY

Last Modified: 03/28/2016

PREP: 10 Min  
COOK: N/A

SAUCE

MAKES 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Cups	Mayonnaise (Hellmann's)	
2/3	Cup	Prepared Chili Sauce (Heinz)	
OR			
2/3	Cup	Recipe: Mom Kildow's - Sauce - Chili Sauce	
1/2	Cup	Sour Cream (Breakstone)	
1	Tbsp	Prepared Horseradish (Chadalee Farms)	Ground
1	Tbsp	Lemon Juice	
2	Tsp	Granulated Sugar	
2	Tsp	Worcestershire Sauce (Lea & Perrins)	
1/2	Tsp	Sriracha Hot Chili Sauce (Huy Fong)	
1/2	Tsp	Smoked Paprika	
1	Medium	Dill Pickle - NOT Garlic (Vlasic)	Chopped
1	Large	Shallot	Chopped
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## PREPARATION

<b>FACTOID</b>	This is a FANTASTIC tasting Russian Dressing. A GREAT addition to almost any Sandwich or Hamburger.
<b>TOOLS</b>	1) Small Mixing Bowl 2) Food Processor OR Blender
<b>PREP</b>	<b>DISH</b> 1) Scrape the seeds out of the Dill Pickle, chop it and set it aside. 2) Chop the Shallot and add it on top of the Pickle.
<b>1</b>	In a Food Processor, Combine the Mayonnaise, Chili Sauce, Sour Cream, Horseradish, Lemon Juice, Sugar, Worcestershire Sauce, Hot Sauce, Smoked Paprika, Dill Pickles and Shallots and pulse them until thoroughly mixed. Do not over blend, you still want to see some texture. Season it to taste with Salt and Pepper.
<b>SERVE</b>	Either set it aside or refrigerate it in a covered jar until serving time. This will keep, sealed in a glass jar and refrigerated for a couple of weeks