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# Mississippi Comeback Sauce

Internet Address:



1. Combine all ingredients in blender and process until smooth.
2. Pour into a refrigerator jar or lidded container and store in refrigerator.

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Per Serving (excluding unknown items): 2152 Calories; 242g Fat (94.9% calories from fat); 5g Protein; 25g Carbohydrate; 2g Dietary Fiber; 77mg Cholesterol; 2131mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 26 1/2 Fat; 1 1/2 Other Carbohydrates.

- 1/4 cup olive oil
- 1/4 cup chili sauce, bottled
- 1/4 cup ketchup
- 1 teaspoon spicy mustard (Creole mustard)
- 1 cup mayonnaise
- 8+ turns of the pepper mill, or more if desired
- 2 dashes hot sauce
- 1/4 teaspoon Cajun seasoning
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 2 tablespoons fresh lemon juice (or more if desired)

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>