

Trio of Sauces



It's all about the sauce. Every good sandwich has one. Whether it's a simple mayo, ketchup or mustard. You've got to have it. This recipe shows an "Evanated" version of each one. You can try out one, all three, or make up your own. For each one, you simply mix and go!

Lemon Garlic Aioli

- ½ cup Mayo
- Juice from ¼ lemon
- 1 clove finely chopped garlic
- ¼ cup finely chopped Parsley

Pro-Tip: Adding fresh herbs like parsley and citrus like lemons to rich sauces like aioli helps cut down on the fatty taste and add a nice bright and flavorful note.

Spicy Ketchup

- ½ cup Ketchup
- 2T hot sauce (your choice)
- ½ tsp Cayenne

Pro-Tip: I like Cholula Chipotle hot sauce. It has great flavor and is not too spicy.

Honey Mustard

- 3T Mustard
- 2 tsp Honey

Pro-tip: I like to make my mustard from the mustard seed powder...Makes it nice and tangy. For this, you might need to add a bit more honey and a touch of salt.