

Louis Dressing

Here's the classic recipe:

- *1 1/2 cups mayonnaise*
- *1/4 cup chili sauce*
- *3 tablespoons finely minced green onions (include some green tops)*
- *3 tablespoons finely minced green pepper*
- *1 tablespoon fresh lemon juice*
- *1 1/2 teaspoons Worcestershire sauce*
- *1/4 teaspoon hot pepper sauce*

Whisk together all ingredients in a large bowl.

This recipe goes back to the teens of the twentieth century, so there's a few things that can be done to modernize it without affecting the taste. First off, we've had blenders since the thirties. There's no sense in doing all that fine mincing when a blender will do it better. Second, while grocery stores do indeed still stock Chili Sauce, this quaint and exotic old ingredient is simply mild cooked down salsa. If you run equal proportions of salsa and ketchup through the blender with a dose of Tabasco sauce, you will have something either identical or superior to the taste of chili sauce with minced green pepper. Similarly, fresh tomatoes can be substituted into the mix. What you're looking for is a mixed sauce of mayonnaise, tomato, lemon, green pepper, onion, and chili pepper, smooth and pink with little green flecks in it, tasting like Thousand Island dressing's bad-ass big sister. Alternately, you could throw some cocktail sauce and Tabasco into regular Thousand Island and zip it up into a descent dressing for seafood, which is what differentiates Thousand Island from Louis Dressing.

*Web page designed & maintained by Kevin A. Murphy.
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