Comeback Sauce

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Ingredients

1 cup mayonnaise
1/4 cup chili sauce
1/4 cup ketchup
1 teaspoon prepared mustard
1/4 cup vegetable oil
1 teaspoon Worcestershire sauce
1 teaspoon black pepper
2 tablespoons minced onions
2 cloves garlic, finely minced
juice of 1 lemon

Directions

Add all ingredients to a jar and mix well. Refrigerate overnight before using. Great with seafood, on sandwiches, or as a dressing.

Refrigerate the sauce and use within 2 days if you use raw onion & garlic, up to 6 days with garlic powder.

Makes about 2 cups of comeback sauce.