

Sriracha Mayo Sauce

You'll want to dip sushi and other foods into this kicker of a sauce.

Ingredients

- ½ cup mayonnaise
- 2 tablespoons sriracha, more or less depending on preferred spiciness
- 1 tablespoon freshly squeezed lime juice (substitutes: lemon juice, apple cider vinegar, soy sauce or tamari)
- Consider adding a small clove of crushed garlic and/or a dash of salt

Instructions

- Mix the mayonnaise, sriracha and lime juice together in a small bowl. Done!
- Use as a dressing or a dipping sauce.
- Stored in an airtight container for up to a month.

Adapted from Joshua Bousel's recipe on the Serious Eats website.



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