

# Summer's Secret Chili Garlic Mayonnaise

## Ingredients ...

1 cup regular or low-fat mayonnaise  
1 to 2 tablespoons Roland's Oriental Style Chili Hot Sauce  
1 teaspoon granulated garlic OR several cloves of roasted garlic  
Fresh lime juice (optional)

## Stuff you'll need ...

Large bowl  
Spatula  
Refrigerator container with tightly-fitting lid

## Directions ...

Place all ingredients in food processor blender and blend until smooth. If you want a thinner product - to use as salad dressing or a sauce for steamed green vegetables - add fresh lime juice and blend until smooth. Scrape into container and refrigerate.

This will keep in the fridge about 2 weeks, but beware! ... The longer it sits, the hotter it will get.

## Tip ...

Like it even hotter? Use several toes of crushed raw garlic instead of garlic powder or roasted garlic!

## Serving suggestion ...

Use as a dip for Roasted Sweet Potato Wedges or raw vegetables; makes a great sauce (thinned) for steamed green vegetables.