
Mayonnaise

INGREDIENTS

- 1 egg at room temp
- 1 Tbls white wine vinegar
- 1 Tbls dijon mustard
- 1 tsp lemon juice
- 1/2 tsp salt (or to taste)
- 1 cup extra virgin olive oil

Optional: additional herbs or spices
such as garlic powder

DIRECTIONS

1. Using an emersion blender or small food processor, blend all ingredients except the oil for 15 seconds.
2. Slowly begin to add in the oil. Start by only adding a few drops at a time and blending for a few seconds. Once about 1/3 of the oil has been added, you can start adding more quickly.
3. Once all of the oil has been added, continue to blend for 15-30 seconds.
4. Taste the mayonnaise and adjust the seasoning by adding additional salt or herbs if desired.
5. Store in a sealed container in the refrigerator for up to 12 days.

Ketchup

INGREDIENTS

- 6 oz tomato paste
 - 1/4 cup apple cider vinegar
 - 1/4 cup honey or maple syrup
 - 1/2 tsp onion powder
 - 1/2 tsp garlic powder
 - 1/4 tsp ground allspice
 - 1/4 tsp ground cinnamon
 - 1/2 tsp salt
 - 1/8 tsp ground black pepper
 - Pinch of cayenne pepper (optional,
for heat)
- Water (as needed for consistency, it
will thicken once refrigerated)

DIRECTIONS

1. In a mixing bowl, whisk together all of the ingredients except for the water.
2. Gradually add water, a little at a time, until you reach your desired consistency. Keep in mind that the ketchup will thicken slightly as it chills in the refrigerator.
3. Taste and adjust the seasoning as needed, adding more salt, sweetener, or spices to suit your preference.
4. Transfer the ketchup to a clean jar or squeeze bottle and refrigerate for at least 30 minutes before serving to allow the flavors to meld.
5. Store the ketchup in a sealed container in the refrigerator for up to 2 weeks.

Mustard

INGREDIENTS

- 1/4 cup mustard seeds
- 1/4 cup water
- 1/4 cup apple cider vinegar
- 3 Tbls honey
- 1 tsp lemon juice
- 1/2 tsp salt
- 1/2 tsp turmeric
- 1/2 tsp garlic powder
- 1/2 tsp onion powder

Note: This mustard has a kick! Feel free to add more honey or water to mellow the flavor.

DIRECTIONS

1. In a jar, pour the water and vinegar over the mustard seeds. Cover and refrigerate overnight.
2. The following day, add the remaining ingredients and blend with an immersion blender to your desired consistency.
3. Taste and adjust seasonings to meet your preferences. Additional water can also be added for a thinner consistency if desired.
4. Allow the flavors to meld in the refrigerator overnight for optimum taste.
5. Store in an air-tight container in the refrigerator for up to 3-4 weeks.

BBQ Sauce

INGREDIENTS

- 1 cup tomato sauce or puree
- 1/4 cup apple cider vinegar
- 2 Tbls honey or maple syrup
- 1 Tbls molasses
- 1 Tbls Worcestershire sauce
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp ground mustard
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 tsp cayenne (optional for heat)

DIRECTIONS

1. In a small saucepan, whisk all ingredients together until well combined.
2. Heat over medium and bring the mixture to a gentle simmer.
3. Reduce the heat to low and let the BBQ sauce simmer gently for 10-15 minutes, stirring occasionally, until it thickens slightly and the flavors meld together.
4. Taste and adjust the seasoning if needed to meet your preference.
5. Once the BBQ sauce reaches your desired consistency and flavor, remove it from the heat and let it cool completely.
6. Transfer the sauce to a clean jar or airtight container for storage.
7. Store the BBQ sauce in the refrigerator for up to 2 weeks.

Ranch

INGREDIENTS

- ½ cup sour cream
- ½ cup buttermilk
- ¼ cup mayonnaise
- 2 tsp lemon juice
- 1 tsp dried parsley
- 1 tsp dried dill
- 1 tsp chives
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp salt
- ½ tsp black pepper

Note: Use 1 Tbls of each herb if using fresh herbs.

DIRECTIONS

1. Combine all ingredients in a mixing bowl and mix until well combined.
2. Taste and adjust lemon juice or salt to meet your taste preference.
3. More buttermilk can be added to thin the consistency if desired (it will thicken slightly once chilled).
4. Allow the flavors to meld for at least an hour for optimum taste.
5. Store in a sealed container in the refrigerator for up to 10 days.

Honey Mustard

INGREDIENTS

- ¼ cup mustard
- ¼ cup mayonnaise
- ¼ cup honey
- 1 Tbls apple cider vinegar or lemon juice
- ¼ tsp paprika

DIRECTIONS

1. Mix all ingredients together.
2. Put the sauce in the refrigerator for 15 minutes to allow the flavors to meld.
3. Taste and add some additional mustard or honey to meet your flavor preference.
4. Store in a sealed jar in the refrigerator for up to one week.

Worcestershire

INGREDIENTS

- 1 cup apple cider vinegar
- 1/4 cup soy sauce
- 1/4 cup water
- 2 Tbls brown sugar
- 1 Tbls lemon juice
- 1 tsp ground ginger
- 1 tsp ground mustard
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/4 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp ground allspice
- 1/4 tsp black pepper

DIRECTIONS

1. In a saucepan, combine all the ingredients.
2. Bring the mixture to a gentle simmer over low-medium heat, stirring occasionally.
3. Let it simmer for about 10-15 minutes, allowing the flavors to meld together and the sauce to slightly thicken.
4. Remove the saucepan from the heat and let the Worcestershire sauce cool to room temperature.
5. Once cooled, strain the sauce through a fine-mesh sieve or cheesecloth to remove any solids.
6. Store the sauce in a sealed jar in the refrigerator for up to several months. Shake well before using.

Yum Yum Sauce

INGREDIENTS

- 1/4 cup mayonnaise
- 1/2 Tbls ketchup
- 1 1/2 Tbls rice wine vinegar
- 3 tsp soy sauce or coconut aminos
- 1/2 tsp sugar
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp paprika powder

DIRECTIONS

1. In a small bowl, mix together all of the ingredients.
2. Allow the flavors to meld for 30 minutes in the refrigerator.
3. Taste to add additional sweetness or spice to meet your flavor preference.
4. Store in a sealed jar in the refrigerator for up to one week.

Note: This is a small batch recipe because it doesn't keep as long as most of the others.