



1950's Thousand Island Dressing

This is the “secret sauce” that’s found on fast food hamburgers.

Makes 1-3/4 cups
Food processor

1 large	hard-boiled egg
1 cup	Mayonnaise
1/4 cup	Chile Sauce
1/4 cup	pimento-stuffed olives
1	sweet pickle, cut in half
1-1/2 tsp	dried onion flakes
1-1/2 tsp	freshly squeezed lemon juice
1 tsp	dried parsley
1/8 tsp	sea salt
1/8 tsp	freshly ground black pepper

In a food processor bowl fitted with a metal blade, pulse egg, mayonnaise, chili sauce, olives, pickle, onion flakes, lemon juice, parsley, salt and black pepper until desired texture. For a chunky dressing, pulse about 10 times, a smooth dressing process about 1 minute. Refrigerate for at least 1 hour to allow the flavors to develop.