

# YUM YUM SAUCE

Yum Yum sauce is a Japanese steak house mayonnaise that is creamy, slightly sweet, yet tangy. It makes a great dipping sauce for chicken, beef, fish or veggies. It is an incredibly simple and quick recipe that will really elevate an ordinary meal. One serving is 1.5-2 Tbsp and covers your fat for one meal.



## INGREDIENTS

- 1/2 cup Genesis mayo recipe or Primal Kitchen mayonnaise
- 1 Tbsp organic tomato paste
- 1-1/2 tsp. rice wine or apple cider vinegar
- 1/2 tsp. paprika
- 1/2 tsp. garlic powder
- 5 drops liquid stevia (add more if desired after tasting)
- 1/2 Tbsp Kerry Gold butter, melted
- Hot sauce or cayenne pepper, to taste
- Pink Himalayan salt and ground pepper, to taste
- 1 Tbsp water

## INSTRUCTIONS

In a small bowl, whisk together the mayo, tomato paste, vinegar, paprika, garlic powder, stevia, butter and hot sauce/cayenne pepper.

Add water and mix well. Can add more, if needed, to get the desired consistency. Taste first, then adjust salt and pepper.