



JERNEJ KITCHEN

COCKTAIL SAUCE

The base is our creamy mayonnaise. Super easy to make, it takes you only 5 minutes.

SERVES 4 PEOPLE
PREPARATION: 5 MINUTES

COCKTAIL SAUCE

4 tbsp [Basic mayonnaise](#)

2 tbsp ketchup

1 tbsp cognac or whiskey

1 tbsp balsamic vinegar

TOOLS AND EQUIPEMENT

small bowl

airtight jar

COCKTAIL SAUCE

In a small bowl mix together mayonnaise and ketchup, stir well. Add the cognac or whiskey, balsamic vinegar and season to taste with salt and pepper.

TIP

[Leave out the cognac or whisky if you don't like the taste or if you have small children.](#)

[Add a tsp of tabasco sauce or harissa paste for an extra kick in flavor.](#)

STORAGE

Store the cocktail sauce in an airtight jar in the refrigerator for up to a week or use immediately in salads, sandwiches, cocktails or burgers. It goes amazingly well with shrimps or lobster.