

## **Classic Thousand Island Dressing**

From [thekitchn.com](http://thekitchn.com)

### **Ingredients:**

1 1/2 cups prepared or homemade mayonnaise  
1/2 cup ketchup  
1 teaspoon apple cider vinegar  
1 1/2 tablespoons finely minced or grated onion  
3 to 4 tablespoons sweet pickle relish  
1 teaspoon salt  
1/2 teaspoon chili powder or freshly ground black pepper  
1 large hard-boiled egg, peeled  
1 teaspoon minced pimientos or roasted red pepper, optional  
1 teaspoon minced fresh chives, optional  
Few drops of any Louisiana hot sauce, to taste, optional

### **Instructions:**

1. Mix the dressing: In a large mixing bowl, combine the mayonnaise, ketchup, cider vinegar, onion, relish, salt, and chili powder or pepper and mix until well-combined.
2. Add the egg: Press the egg through a fine-mesh sieve into the bowl and mix well.
3. Customize the dressing: If you wish, add any combination of optional ingredients (pimientos, chives, and/or hot sauce) and mix well.
4. Serve: This dressing can be served immediately, but tastes even better if refrigerated in a covered container for 12 to 24 hours. It will keep for about 4 days.