



Probably not something most folk would consider making at home. But we were chatting the other evening and the chef at a pub I used to live at came up in conversation. He used to make his own version of Salad Cream for event buffets as he wasn't a fan of the wholesale version. So into the kitchen we toddled!

Ingredients:-

Mayonnaise

White Wine Vinegar

Mustard powder

Castor Sugar

Mix and match the quantities to suit your taste.

Method:-

(1) Blend everything!

As this has a high acidity it will keep for quite some time in the fridge. Not much chance here though!