

# Betty's Favorite Chicken Dipping Sauce



Published on 4 Jun 2012

In this video, Betty demonstrates how to make Chicken Dipping Sauce. This is a quick and easy sauce that can be used for any meat—or as just a dip for chips and veggies.

## Ingredients:

- 1 cup mayonnaise
- ½ cup light-tasting olive oil
- 2/3 cup chili sauce
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Dijon mustard (You may use yellow prepared mustard.)
- 2 teaspoons freshly ground black pepper
- 2 or 3 drops hot sauce
- 1 medium onion, finely chopped
- 2 cloves garlic, minced

Stir all ingredients together. Cover and chill until ready to serve. This sauce will be chilled in about an hour, but you may make it ahead up to 2 days. This is a great spread for a sandwich with deli meat slices or for a hamburger. I particularly like to use it with chicken tenders. Enjoy! :)