
SAMANTHA'S SECRET WHITE SAUCE



Samantha Still
SAVVY LIFESTYLE

Ingredients

- 3 medium pimento peppers
- 4–5 bandania leaves
- 2 tbsp chopped curly leaf parsley
- 2 tbsp chopped flat leaf parsley
- 2–3 stalks celery, chopped
- 4–5 medium garlic cloves
- 2–3 tbsp white vinegar
- 1/3 cup sugar
- 1 tsp salt
- 1 (375 ml) packet plain mayonnaise

Directions

1. Blend the herbs: In a blender or food processor, combine the pimento peppers, bandania leaves, curly and flat leaf parsley, celery, garlic, and white vinegar. Blend until smooth.
2. Prepare the base: In a medium mixing bowl, add the mayonnaise, sugar, and salt.
3. Combine: Add the blended herb mixture to the mayonnaise mixture. Stir thoroughly until well combined.
4. Store: Transfer to a clean jar or airtight container and refrigerate. Use as a base for creamy salad dressings, cold salads, or as a topping for baked dishes and meats.

Notes

- Use as a starter base for potato salad, pasta salad, or coleslaw — add extra lemon juice or mustard for a personalized twist.
 - Spoon over baked chicken, fish, or roasted vegetables for an instant flavor boost.
 - Keep a jar in your fridge for quick sandwiches or wraps — it instantly elevates any meal.
 - Mix in extra herbs or spices to match the dish you're making; this sauce is a canvas for creativity!
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