

Russian Dressing

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Russian dressing and Thousand Island dressing are often confused because both begin with a base of mayonnaise and ketchup or ketchup-style chili sauce, which results in a pink salad dressing. But where Thousand Island is a bit sweet and studded with pickle relish, Russian dressing is on the spicier side, with a hint of heat from horseradish and hot sauce. For more information about salad dressings and tips on making them from scratch, see our [Homemade Salad Dressing Primer](#).

YIELD: Yield: Makes about 1 1/4 cups **ACTIVE TIME:** 10 minutes **TOTAL TIME:** 10 minutes

INGREDIENTS

- 1 tablespoon finely chopped onion
- 1 cup purchased or [homemade mayonnaise](#)
- 1/4 cup ketchup-style chili sauce or ketchup
- 4 teaspoons bottled (regular; not packed in beet juice) horseradish, or to taste
- 1 teaspoon hot sauce, preferably Frank's Red Hot Sauce
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon sweet paprika
- Fine sea salt

PREPARATION

In a mortar and pestle, mash the onion to create a paste, or use a large heavy knife to mince

and mash the onion into a paste. Transfer the onion paste to a small bowl and whisk in the mayonnaise, chili sauce, horseradish, hot sauce, Worcestershire sauce, and sweet paprika. Season with fine sea salt, if desired. **DO AHEAD:** *The dressing can be prepared ahead and refrigerated, in an airtight container, up to 2 weeks.*