



### **Spicy Seafood Salad Dressing**

Here's a spicy clam broth dressing that will boost the flavor in your seafood salad. Makes 1 ½ cups

1 cup mayonnaise

1 envelope St. Ours Clam Broth

½ cup chili sauce

3 Tbsp medium sherry

½ tsp Worcestershire sauce

pepper to taste

Whisk together all the ingredients until well combined. Refrigerate for at least 1 hour. Enjoy mixed with cooked seafood, make a seafood pasta salad or just toss with salad greens.