



### **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.

<https://saintours.com/recipes/salads/>