

Authentic Thousand Island Dressing



Many variations of this recipe exist, but this version has been a favorite in Alexandria Bay, NY (the Heart of The Thousand Islands) for nearly 50 years.

Prep: 20 mins

Total: 20 mins

Servings: 16

Yield: 1 quart



Ingredients

3 eggs
¼ cup Worcestershire sauce
1 tablespoon white sugar
¼ cup white vinegar
1 pinch ground cloves
1 quart mayonnaise
¾ cup sweet pickle relish
½ cup chopped black olives
½ cup diced red bell pepper

Directions

Step 1

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Step 2

In a medium bowl, whisk together the chopped eggs, Worcestershire sauce, sugar, vinegar, cloves, mayonnaise, relish, olives and red pepper until evenly blended. Chill and serve spooned over fresh greens. Store in the refrigerator.

Nutrition Facts

Per Serving: 436 calories; protein 1.8g; carbohydrates 8g; fat 45.2g; cholesterol 55.8mg; sodium 499.4mg.