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## Chicken Fry Dipping Sauce

This chicken fry dipping sauce is a delicious accompaniment to crispy fried chicken. It adds a tangy and slightly spicy flavor to the chicken, making it even more irresistible. The sauce is made with a combination of mayonnaise, ketchup, Worcestershire sauce, hot sauce, and various spices. It can be served alongside the chicken as a dipping sauce or drizzled over the top for extra flavor. This recipe is perfect for any occasion and is sure to be a crowd-pleaser.

**Recipe Type:** Standard

**Prep Time:** 10 mins

**Cook Time:** N/A

**Total Time:** 10 mins

**Recipe Yield:** 200 grams

**Number of Servings:** 4

**Serving Size:** 50 g

### Ingredients

<b>100 g</b>	mayonnaise
<b>50 g</b>	ketchup
<b>1 tsp</b>	Worcestershire sauce

<b>1 tsp</b>	Hot sauce
<b>1 tsp</b>	Paprika
<b>1 tsp</b>	Garlic powder
<b>1 tsp</b>	Onion powder
<b>0.5 tsp</b>	Salt
<b>0.5 tsp</b>	Black pepper

## Directions

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### Step 1

#### Mixing

In a bowl, combine mayonnaise, ketchup, Worcestershire sauce, hot sauce, paprika, garlic powder, onion powder, salt, and black pepper.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

#### Whipping

Whisk the ingredients together until well combined and smooth.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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### Step 3

Taste and adjust the seasoning if needed.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

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### Step 4

Refrigerating

Transfer the sauce to a serving bowl and refrigerate until ready to use.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Nutrition Facts

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**Calories:** 100 kcal

**Fat:** 10 g

**Protein:** 0 g

**Carbohydrates:** 3 g

## Nutrition Facts

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## Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	0 g	0%	0%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	3 g	5.45%	6%
Fibers	0 g	0%	0%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	10 g	35.71%	40%
Cholesterol	5 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Vitamin A	10 iu	1.11%	1.43%
Vitamin C	2 mg	2.22%	2.67%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	250 mg	10.87%	10.87%
Calcium	0 mg	0%	0%
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

## Recipe Attributes

### Cuisines

Italian

### Course

Appetizers

Sauces & Dressings

## Cultural

Cinco de Mayo

## Cost

\$10 to \$20

## Demographics

Kids Friendly

Teen Friendly

Allergy Friendly

## Diet

Mediterranean Diet

Paleo Diet

The Whole30 Diet

Atkins Diet

Vegetarian Diet

Vegan Diet

Lacto-Ovo Vegetarian Diet

The F-Plan Diet

The Air Diet

The Negative Calorie Diet

The Subway Diet

The Shangri-La Diet

## Meal Type

Snack

Supper

## Difficulty Level

Easy

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