Condiment, Sauces, and Dips - Oh My!

You can go into a tailspin very quickly as you wander down the aisles in the grocery store and see all of the condiments, sauces, and dips. Or even just browsing through Pinterest, seeing all of those amazing, tasty-looking condiments and sauces and dips you can create on your own to enhance meals - and maybe get the kids to eat their vegetables by masking them with something else.

Gone are the days of your simple ketchup and mustard condiments. Now you can spice things up with a garlic ketchup or a spicy mayo. Here are some creative ways to jazz up your condiments, sauces, and dips.

Creative Condiments

* Make your own special sauce. Take mayonnaise, French dressing, and a little ketchup to make a special sauce to top your favorite sandwich or burger with. For a little twist, add a little pickle relish, horseradish, or ranch dressing.
* Spice it up. Are you feeling like you need to add a little spice to your condiments? Well, it’s pretty easily done. Add some hot sauce to your ranch dressing or your mayonnaise. Try a hot wing sauce in your ranch to make a chipotle ranch dip. Add chipotle hot sauce to your mayonnaise for a real zing in your favorite sandwich.
* Make honey ketchup. Simply add honey to your ketchup, making it an extra sweet dipping for your French fries.
* Try BBQ mayonnaise. Add your favorite BBQ sauce to mayo to make a nice twist on your sandwich.

Creative Sauces

* Add coconut to your curry sauce. This gives it a more south-east Asian flavor. Just sauté some onions, ginger, curry powder, and sugar. Add some coconut milk and allow to simmer. Season with salt and pepper.
* Add peaches and spice to barbeque sauce. With peach preserves, a little sriracha, and your favorite barbeque sauce, you can turn your sauce from yum to wow in an instant.
* Make slider sauce. With Dijon mustard, key lime juice, and salt and pepper, you can create a great sauce to add to your burger sliders. You could even use it as a marinade for your meat grilling.

Creative Dips

* Add bacon to your onion dip to take it to the next level.
* Got hummus dip? Add roasted red peppers to your hummus and mix. It will turn it red and add a nice fresh kick to this tasty dip.
* Make a corn guacamole. Add roasted or broiled corn into your guacamole for a simple twist on a great dip.
* Take your cheese dip to the next level by adding chili to it. While your cheese dip is melting, add a can of no bean chili.

Get creative and have fun with your traditional condiments, sauces, and dips. Whatever you can dream up, go ahead and try to mix it in. You might be surprised at what you come up with when you think outside of the box.

You might find a new way that you just love eating your sandwiches, burgers, and French fries. Get the kids involved too. Let them have fun mixing things together and creating sauces they like to dip their vegetables in.