

Thousand Island Dressing

Easy homemade Thousand Island dressing with mayonnaise, ketchup, and sweet pickles. Perfect for salads, burgers, and sandwiches.

10 min

PREP

10 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY



Ingredients

- 1 cup mayonnaise
- 2 tbsp ketchup
- 1 tbsp vinegar
- 1 tbsp onion
- 1 clove garlic
- 2 tbsp dill pickle relish
- 1 tsp paprika
- 1 tsp rock salt

Instructions

1 Prepare aromatics

Finely mince 1 clove garlic until it forms a smooth paste. Finely dice 2 tablespoons onion into pieces no larger than 1/8 inch.

2 Mix base ingredients

Add 1 cup mayonnaise and 2 tablespoons ketchup to a medium mixing bowl. Whisk together until the mixture is smooth and evenly pink with no streaks.

3 Add 1 tablespoon sweet pickle relish, the minced garlic, and diced onion to the bowl. Stir with a spoon until evenly distributed throughout the mixture.

4 Pour in 1 tablespoon white vinegar and add 1 teaspoon salt and 1 teaspoon black pepper. Whisk vigorously for 30 seconds until all ingredients are completely combined and the dressing is smooth.

5 Taste the dressing and adjust seasoning as needed, adding more salt, pepper, or vinegar in small increments until balanced to your preference.

6 Chill and serve

Transfer the dressing to an airtight container and refrigerate for at least 1 hour to allow flavors to meld and the dressing to thicken slightly. Serve chilled and use within 1 week.

Nutrition

125	0.4g	3g	13g	0.2g	2.5g	355mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SUGAR	SODIUM
Per serving						

Tips

Use high-quality mayonnaise for the best flavor and texture — it makes a noticeable difference in the final product.

Finely mince your onions and garlic to avoid overpowering chunks in the smooth dressing.

Let the dressing chill for at least 1 hour, or preferably overnight, to allow all flavors to meld together properly.

For extra richness, fold in finely chopped hard-boiled eggs — this also helps thicken the dressing naturally.

Taste and adjust seasonings before serving, as flavors can mellow during refrigeration.

Store in a glass jar or airtight container to prevent the dressing from absorbing refrigerator odors.

If making vegan, ensure all ingredients including ketchup and relish are free from animal products.

Add a splash of lemon juice or vinegar if you prefer a tangier flavor profile.