

Japanese Steakhouse Spicy Yummy Sauce

Ingredients

- 1 tsp ketchup
- 1 Tbs butter- melted
- 1 cup mayonnaise- not miracle whip
- 4 Tbs water
- 1/2 tsp garlic powder
- 1/4 tsp paprika
- 1 tsp sugar
- 2-3 dashes of cayenne
- 2 tsp Sriracha Sauce (or more if you want it spicier)

Instructions

1. In a small mixing bowl, combine all the ingredients and whisk together. Add more or less Sriracha to suit your tastes. Store in refrigerator until ready to serve.
2. Serve as a dip with Asian style chicken, steak, rice, noodles, vegetables, etc. Keep leftovers in fridge.

<http://eatitandsayyum.com/japanese-steakhouse-spicy-yummy-sauce/>