



Yum Yum Sauce

A deliciously creamy, savory and slightly spicy cream sauce, perfect for dipping

Yum Yum sauce is an extremely popular sauce, found at Japanese steakhouses and Teppanyaki restaurants. It's a savory, sweet, slightly spicy cream sauce. You'll usually find it served as a dipping sauce for cooked/grilled meats. If you'd like to try a version with a slightly smoky flavor, try replacing the regular paprika with some smoked paprika. A great thing about this sauce is how easy it is to adjust the heat level. As-is, it has a very slight hint of heat. If you like a de'spice... go to town with the cayenne.

Ingredients:

- 3/4 cup plain fat free Greek yogurt
- 1 Tbsp light mayonnaise
- 1-1/2 Tbsp rice vinegar
- 2-1/2 Tbsp no sugar added ketchup
- 1 tsp paprika
- 1 tsp garlic powder
- 2 tsp 0 point sugar replacement o' choice
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 pinch o' cayenne pepper (or more, to taste)

Serving Info:

Yield: 1 cup
Servings: 4
Serving Size: 1/4 cup



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- last checked 11/15/22 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.

Directions:

1. Add all of the ingredients into a bowl, whisk together till combined. Cover and set aside. It's tasty as is, but the flavors develop the longer it sits.
2. Omg... I made a recipe with only 1 step!! Can I get an Amen!!!

Notes:

- If you don't want to use mayonnaise, feel free to replace it with an extra Tablespoon of Greek, it'll still taste great. Plus, it'll remove 1 point from the ingredients.