



Fish Sauce

1 cup Mayonnaise
½ teaspoon Garlic Salt
½ teaspoon Lemon Pepper
¼ teaspoon Cajun Spice

1 tablespoon Ground Horseradish
juice of ½ Lemon
1 tablespoon Ketchup
6 – 8 shakes Tabasco Sauce

Mix all ingredients together in a small bowl. Adjust Tabasco sauce to your liking. Allow to chill before serving. Keep refrigerated. Tastes great with salmon hamburgers or any type of salmon cakes or fried reds.

One of the great recipes created, tested & served by **Paul Heytens** at the **Klutina River Salmon Shack**.