



Kitchen Cheat Sheet: Campfire Sauce

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Tips and Extras

- This will stain plastic containers - use glass.
- Aluminum containers or aluminum foil will give the sauce a weird flavor - use glass.
- Try adding a few drops of liquid smoke. Taste as you go!
- Some people like to substitute Ranch dressing for half the mayonnaise.
- If you can't find chipotle powder you can use chili powder or tabasco sauce to taste.
- This is a copy of the Red Robin onion ring sauce but try it on burgers, hot dogs, sandwiches...
- Be sure to let the sauce chill for a couple of hours in the refrigerator. It allows the flavors to blend and intensify.
- This makes a great salad dressing! Just thin it down with a bit of milk (almond or oat milk is fine).
- I love turning copycat Red Robin Campfire Sauce into tartar sauce by adding about 1/4 cup of sweet pickle relish. If you thin it down it's a delish Thousand Island dressing!
- I sometimes brush it on chicken while grilling it.

Storage

My Red Robin campfire sauce copycat recipe will be fine in the refrigerator for up to a week.

Be sure to keep it cold when you are serving it - since it's mayonnaise based you won't want it to sit out at room temperature for more than an hour or so.

This recipe doesn't freeze well - it gets watery.

Faqs

Does Red Robin Campfire Sauce have dairy?

As far as I know it does not. My copycat fry sauce recipe has eggs (in the mayonnaise) but no dairy. Always read the labels of your ingredients to be sure.

Can this fry sauce be made vegan?

Yes it can! Just be sure to use a vegan mayonnaise. As far as I know Sweet Baby Rays Hickory and Brown Sugar barbecue sauce is vegan but always read the ingredients labels to be sure.

Can Campfire Sauce be made keto friendly?

Yes! Mayonnaise has 0 carbs (check your brand for actual carb counts) so if you use a low carb barbecue sauce and dijon mustard instead of honey mustard it will be keto friendly.