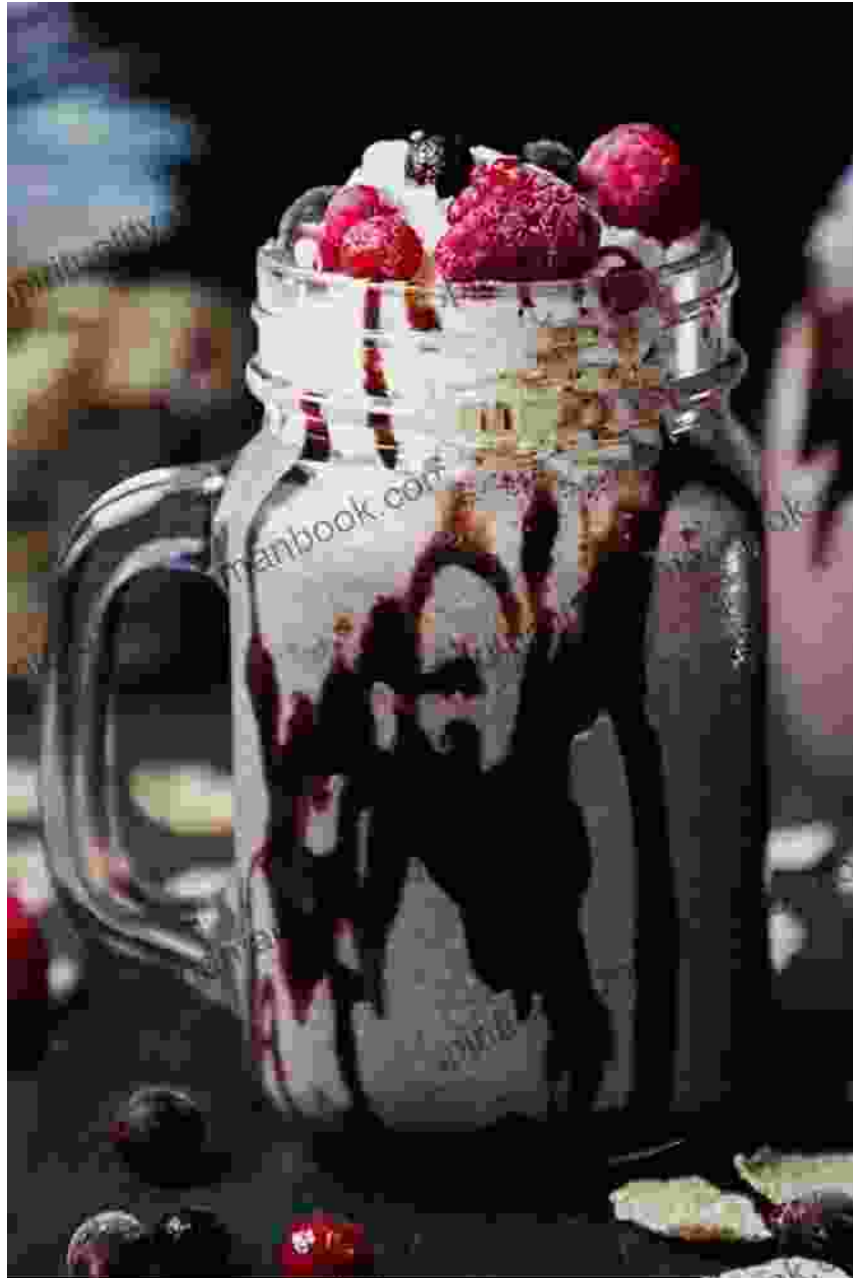


Plus Diy Condiments, Sides, and Boozy Milkshakes: Elevate Your Culinary Experience

DIY Condiments: The Secret to Flavorful Delights

Condiments are the unsung heroes of the culinary world, adding bursts of flavor and complexity to dishes. Create your own condiments from scratch to control ingredients, experiment with flavors, and unleash your creativity.

1. Spicy Sriracha Mayo



The Ultimate Burger: Plus DIY Condiments, Sides, and Boozy Milkshakes

by America's Test Kitchen

★★★★☆ 4.7 out of 5

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Screen Reader : Supported

Enhanced typesetting : Enabled

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Combine mayonnaise, Sriracha sauce, lime juice, and a touch of honey for a spicy and tangy condiment perfect for burgers, sandwiches, and tacos.

2. Chipotle Lime Salsa



Chipotle peppers, lime juice, cilantro, and onion unite in a refreshing and flavorful salsa ideal for chips, tacos, and grilled dishes.

3. Homemade Ketchup



Skip the artificial additives and create your own ketchup with fresh tomatoes, vinegar, sugar, and herbs. The result is a rich and flavorful condiment that will elevate any burger or hot dog.

Sides: Elevate Your Meals with Delicious Accompaniments

Sides are not just an afterthought; they can enhance and complement the main dish. Create unique and flavorful sides that will turn your meals into culinary triumphs.

1. Parmesan Truffle Fries



Indulge in crispy fries seasoned with the umami-rich flavors of Parmesan and truffle oil.

2. Creamy Polenta



Warm and comforting, polenta can be topped with a variety of ingredients, such as cheese, herbs, or sautéed vegetables.

3. Crispy Onion Rings



Golden-brown onion rings with a crunchy batter are the perfect side for burgers, sandwiches, or salads.

Boozy Milkshakes: Refreshing and Indulgent Delights

Milkshakes just got a grown-up twist! These boozy concoctions combine creamy sweetness with the kick of alcohol.

1. Chocolate Espresso Martini Milkshake



Indulge in a dessert and cocktail hybrid with a milkshake that combines chocolate ice cream, espresso, vodka, and coffee liqueur.

2. Salted Caramel Whiskey Milkshake



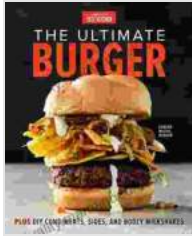
Treat yourself to a sweet yet sophisticated milkshake with salted caramel ice cream, whiskey, and a dash of sea salt.

3. Strawberry Margarita Milkshake



Capture the flavors of summer in a refreshing milkshake made with strawberry ice cream, tequila, and triple sec.

Elevate your culinary skills with these delicious and versatile DIY condiments, sides, and boozy milkshakes. Experiment with flavors, customize ingredients, and create dishes that will impress your taste buds and leave a lasting impression on your guests. Happy cooking!



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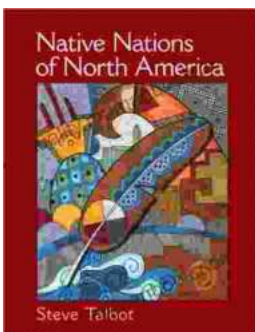
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