Donair Sauce Recipe #1

This makes a nice thick donair sauce - very much like what you'd get in Halifax.

Ingredients:

- a can of evaporated milk, cold
- a can of sweetened condensed milk, cold
- 1 teaspoon of onion powder
- 2-3 tablespoons of garlic powder
- 3-5 tablespoons of white vinegar

To make:

- Mix the cans of milk, the onion powder and the garlic powder in a bowl.
- Add vinegar a tablespoon at a time while stirring, until the mixture thickens.
- Refrigerate until ready to use.

Revision #1
Created 2021-12-17 19:42:18 AST by Steve Dinn
Updated 2021-12-20 22:47:16 AST by Steve Dinn