10 Rules of Condiments

1. Do not fear the family-sized bottle of ketchup. Unless you are serving dignitaries, your guests will be happy with the big bottle.

2. You can please most of the people all the time if you have a good assortment of mustards.

3. Plan to have mayonnaise handy at all times. Yes, it's salty, bad for you, but everyone likes a dab now and then. And don't substitute salad dressing! I'll hunt you down and slap your hand!

4. Find your own special sauce and serve it proudly. This could be something you make from scratch or a blend of pre-made favorites. Create a great sauce with plain yogurt, finely chopped cucumber, garlic and lemon juice.

5. Nothing tops a hot dog better than relish.
Have an assortment of sweet relish, yellow relish and onion relish on hand.

6. Pickles are important and not everyone likes the same kind. Have an assortment of dill and sweet and make sure you identify them!

7. Have plenty of salsa – it goes fast!

8. Grill the onions for your guests' burgers.
The grill is already hot and it just takes a minute.

9. Explore several barbecue sauce recipes,
find your favorite, and make it your signature.

10. Don't be afraid to serve coleslaw.
It's not just a side dish.
Try it on your hot dog.

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