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**LOTUS SEAFOOD CRACK SAUCE RECIPE**

LOTUS SEAFOOD CRACK SAUCE is a velvety and fiery blend of mayonnaise, ketchup, Sriracha, soy sauce, honey, and zesty spices. A captivating umami depth with a touch of sweetness makes it perfect for enhancing seafood dishes.

### EQUIPMENT

* Blender
* Mixing bowl
* Whisk
* Measuring spoons
* Airtight Container

### INGREDIENTS

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* 1/2 cup mayonnaise velvety and rich.
* 2 tablespoons ketchup offering a delightful tang.
* 1 tablespoon Sriracha infusing a fiery kick.
* 1 teaspoon soy sauce bestowing umami depth.
* 1 teaspoon honey adding a touch of sweetness.
* 1 teaspoon lemon juice for a zesty twist.
* 1/2 teaspoon garlic powder intensifying aromas.
* 1/2 teaspoon onion powder enhancing savory notes.
* A pinch of cayenne pepper ignites a subtle blaze.
* Freshly ground black pepper for the final touch of perfection.

### INSTRUCTIONS

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* Gently blend 1/2 cup of mayonnaise, harmonizing its velvety texture.
* Artfully incorporate 2 tablespoons of ketchup, adding a tantalizing touch of acidity.
* Infuse the sauce with 1 tablespoon of Sriracha, igniting a fiery dance of flavors.
* Introduce 1 teaspoon of soy sauce, imparting a captivating umami depth.
* Grace the mixture with 1 teaspoon of honey, elevating it with a delicate sweetness.
* Sprinkle 1 teaspoon of lemon juice, lending a bright and zesty nuance.
* Embellish with 1/2 teaspoon of garlic powder, intensifying the aromatic allure.
* Enchant the senses with 1/2 teaspoon of onion powder, enhancing the savory profile.
* Delight the palate with a pinch of cayenne pepper, igniting a subtle blaze.
* Graciously add freshly ground black pepper, bestowing the final touch of perfection.