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Thousand Island Dressing (2 versions)

Version 1

3 eggs
1/4 cup Worcestershire sauce
1 tablespoon white sugar
1/4 cup white vinegar
1 pinch ground cloves
1 quart mayonnaise
3/4 cup sweet pickle relish
1/2 cup chopped black olives
1/2 cup diced red bell pepper

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a medium bowl, whisk together the chopped eggs, Worcestershire sauce, sugar, vinegar, cloves, mayonnaise, relish, olives and red pepper until evenly blended. Chill and serve spooned over fresh greens. Store in the refrigerator.

Version 2

1 cup mayonnaise
1/2 cup ketchup
1 cup sweet pickle relish
1 pinch salt
1 pinch ground black pepper

In a small bowl, mix together the mayonnaise, ketchup, relish, salt and pepper until thoroughly combined, and serve.