

# Table of Condiments that Periodically Go Bad

<b>I</b>															<b>XVI</b>
<b>1</b> My Mayonnaise 3 months															<b>2</b> S Salt N/A
	<b>II</b>	<b>III</b>	<b>IV</b>							<b>XI</b>	<b>XII</b>	<b>XIII</b>	<b>XIV</b>	<b>XV</b>	
<b>3</b> H Hollandaise 5 days	<b>4</b> B Butter 3 months	<b>5</b> Mw Miracle Whip 6 months	<b>6</b> Hu Hummus 3 weeks							<b>7</b> Od Onion Dip 2 weeks	<b>8</b> Tt Tartar Sauce 3 months	<b>9</b> V Vinegar 3-5 years	<b>10</b> M Dry Mustard 2 yrs.	<b>11</b> K Ketsup 5 months	<b>12</b> P Pepper 4 years
				<b>V</b>	<b>VI</b>	<b>VII</b>	<b>VIII</b>	<b>IX</b>	<b>X</b>						
<b>13</b> Be Bernaise 2 days	<b>14</b> Ga Garlic Sauce 1 day	<b>15</b> Cc Cream Cheese 2 months	<b>16</b> Ti Tahini Sauce 1 month	<b>17</b> Bl Bleu Cheese 2 months	<b>18</b> R Ranch 2 months	<b>19</b> Pb Peanut Butter 4 months	<b>20</b> Lx Lox 2 weeks	<b>21</b> Pi Pickles 6 months	<b>22</b> Po Pearl Onion 8 months	<b>23</b> Cr Croutons 4 months	<b>24</b> Cs Cocktail Sauce 6-8 months	<b>25</b> Fi Fish Sauce 5 months	<b>26</b> Ym Yellow Mustard 1 year	<b>27</b> Ci Chili Sauce 1 year	<b>28</b> Sg Sugar N/A
<b>29</b> Gc Guacamole 2 days	<b>30</b> Ws White Sauce 2 days	<b>31</b> Sc Sour Cream 1 month	<b>32</b> Th Special Sauce 2 months	<b>32A</b> Th 1,000 Island 4 months	<b>33</b> Ma Marmalade 2 months	<b>34</b> V Vegemite 2 months	<b>35</b> Sy Syrup 1 year	<b>36</b> Re Relish 6 months	<b>37</b> Go Green Olive 9 months	<b>38</b> Ln Lemon 2 months	<b>39</b> Gs Green Salsa 2 months	<b>40</b> Sw Sweet-n-Sour 6 months	<b>41</b> Gm Germ. Mustard 6-8 months	<b>42</b> Ss Steak Sauce 2 years	<b>43</b> Nu Aspartame N/A
<b>44</b> G Gravy 5 days	<b>45</b> Ch Cheese Sauce 1 week	<b>46</b> Wc Whipped Cream 2 weeks	<b>47</b> Vg Vinaigrette 2 months	<b>48</b> F French 2 months	<b>49</b> J Jelly 4-5 months	<b>50</b> Nt Nutella 4 months	<b>51</b> Fu Fudge Sauce 6-8 months	<b>52</b> Hr Horseradish 6-8 months	<b>53</b> Jñ Jalapeño 6 months	<b>54</b> Oo Olive Oil 6 months	<b>55</b> Rs Red Sauce 2 months	<b>56</b> Sf Stir-Fry Sauce 8 months	<b>57</b> Dj Dijonnais 6-8 months	<b>58</b> Ts Taco Sauce 2 years	<b>59</b> Xx Saccharin N/A
<b>60</b> Au Au Jus 3 days	<b>61</b> Cz Cheese Wiz N/A	<b>62</b> Mg Margarine 6 months	<b>63</b> Ch Chutney 5 months	<b>64</b> Hm Honey Mustard 2 months	<b>65</b> H Honey N/A	<b>66</b> Pe Peanut Sauce 8 months	<b>67</b> Cp Choc. Syrup 6-8 months	<b>68</b> Bo Baco Bits N/A	<b>69</b> Pm Pimento 9 months	<b>70</b> Ds Duck Sauce 4-5 months	<b>71</b> Wu Worcestershire 1 year	<b>72</b> So Soy Sauce 1 year	<b>73</b> Bq BBQ Sauce 1 year	<b>74</b> Ta Tabasco 2-5 years	<b>75</b> X Maraschino N/A

This table was designed by Ben Day and brought to you by **F.N.O.R.D**  
 Vicki Winterton changed the shelf life of some condiments based on experience and best use.