



RECIPES THAT DELIVER

BIG MAC SAUCE

CREAMY • TANGY • ICONIC • ADDICTIVE

SIMPLE INGREDIENTS. BIG FLAVOR.

That famous, classic Big Mac sauce made at home! Creamy, tangy and slightly sweet with the perfect balance of flavors. Great on burgers, sandwiches, fries, salads and more!



Burger
Perfection
In Every
Bite!



YIELD
~ 1 1/4 CUPS
(310 ml)



PREP TIME
5 MIN



COOK TIME
NONE



SKILL LEVEL
EASY



PERFECT FOR
BURGERS, FRIES,
SANDWICHES & MORE

INGREDIENTS

INGREDIENT	AMOUNT
Mayonnaise	1 cup (250 ml)
Sweet relish	2 tablespoons (30 ml)
Mustard	2 teaspoons (10 ml)
Vinegar (white or apple cider)	1 teaspoon (5 ml)
Paprika	1 1/4 teaspoons (6 ml)
Onion powder	1 teaspoon (5 ml)
Garlic powder	1/8 teaspoon (0.5 ml)
White pepper	1/4 teaspoon (1 ml)



STEP-BY-STEP

1



Add mayonnaise, sweet relish, mustard, vinegar and all seasonings to a mixing bowl.

2



Whisk together until everything is well combined and smooth.

3



Taste and adjust seasoning if needed.

4



Cover and refrigerate for at least 30 minutes to allow the flavors to meld. Stir before using.

CHEF'S TIPS



- Use a good quality mayonnaise for the best flavor.
- Let it rest in the fridge for at least 30 minutes before serving.
- Adjust the vinegar for more tang or the relish for more sweetness.
- For a spicier version, add a pinch of cayenne or a dash of hot sauce.
- Delicious on burgers, sandwiches, fries, wraps, salads and as a dipping sauce!

MAKE AHEAD & STORAGE



Keep refrigerated in an airtight container for up to 2 weeks.



Not recommended for freezing due to the mayonnaise base.

NUTRITION FACTS

(per 2 tablespoons / 30 g)

Calories	150
Total Fat	16 g
Carbohydrates	2 g
Protein	0 g
Sodium	180 mg



REAL
INGREDIENTS



GREAT
FLAVOURS



FOOD
MADE SIMPLE

COOK • CREATE • ENJOY

