

Easy Boom Boom Sauce with Chili, Garlic, and Sriracha

Creamy, spicy, tangy, and just a touch sweet-



TIME
5 min

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INGREDIENTS

1/2 cup mayonnaise
 2 tbsp ketchup
 1 tbsp sweet chili sauce
 1 tsp Sriracha or hot sauce (adjust to taste)
 1/2 tsp garlic powder
 1/2 tsp onion powder
 1/2 tsp smoked paprika
 1 tsp Worcestershire sauce
 1 tsp honey or sugar (optional)
 1 tsp lemon juice or vinegar (for tang)
 Salt and black pepper, to taste

DIRECTIONS

- 1.** Mix the Base: In a bowl, whisk together mayonnaise, ketchup, sweet chili sauce, and Sriracha until smooth.
- 2.** Add Seasonings: Stir in garlic powder, onion powder, smoked paprika, Worcestershire sauce, honey (if using), and lemon juice or vinegar.
- 3.** Adjust Flavor: Season with salt and pepper to taste. Whisk until creamy and fully combined.
- 4.** Chill: Cover and refrigerate for at least 15 minutes before serving. This helps the flavors meld together.

TIPS FOR SUCCESS

Make it spicier by adding extra Sriracha or crushed red pepper flakes.

Add a smoky twist with chipotle powder or liquid smoke.

Store it in a squeeze bottle for easy drizzling on tacos or sliders. ?

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Original recipe: <https://chefmaniac.com/easy-boom-boom-sauce-with-chili-garlic-and-sriracha/>