

## Spicy Sauce for Zinger Burger That Makes Every Bite Better

Based on the accessible recipe details, here is the full ingredient list for the sauce:



**TIME**  
**10 min**

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**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1/2 cup mayonnaise
- 2 tablespoons ketchup
- 1 tablespoon paprika
- 2 teaspoons cayenne pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon black pepper
- 1 tablespoon hot sauce
- 1 tablespoon yellow mustard
- 1 tablespoon fresh lemon juice

### DIRECTIONS

1. Add the mayonnaise and ketchup to a medium bowl.
2. Stir in the paprika, cayenne pepper, garlic powder, onion powder, and black pepper.
3. Add the hot sauce, yellow mustard, and fresh lemon juice.
4. Mix everything together until the sauce is smooth and evenly combined.
5. Cover and chill for about 30 minutes before serving so the flavors can blend.

### SWAPS & NOTES

Mayonnaise is the creamy foundation here, but one source also notes that Greek yogurt can be used as a substitute if you want a tangier or lighter variation.

Dijon can stand in for yellow mustard, and smoked paprika can be used in place of regular paprika if you want a deeper, smokier flavor.

Those substitution ideas come from one of the accessible Zinger sauce recipe sources rather than the wrapped page itself.

The accessible recipe variations mention using sriracha or changing the cayenne if you want more or less spice, so this is a flexible sauce once you know the base formula.

### TIPS FOR SUCCESS

One accessible source specifically notes that a short rest in the refrigerator improves the flavor, which makes sense because the spices and acids have time to mellow into the creamy base.

Depending on the hot sauce you use, you may want a little more lemon for brightness or a little more mayo to soften the heat.

Since several accessible versions emphasize customization, this is a sauce that responds well to small adjustments.

