

## Charles Uber's Secret Birthday Sauce

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**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup mayonnaise
- 1/4 cup ketchup
- 2 tablespoons apple cider vinegar
- 1 tablespoon honey
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- Salt and pepper to taste

### DIRECTIONS

- 1.** Combine : Ingredients: In a medium mixing bowl, add the mayonnaise, ketchup, apple cider vinegar, and honey. Use a whisk to blend these ingredients until smooth.
- 2.** Add : Seasonings: Sprinkle in the garlic powder, onion powder, and smoked paprika. Whisk again until everything is well incorporated.
- 3.** Taste and : Adjust: This is the fun part! Taste your sauce and adjust the seasoning. If you prefer it sweeter, add more honey. For a tangier flavor, a splash more vinegar can do wonders.
- 4.** Chill and : Serve: Cover the bowl with plastic wrap and refrigerate for at least 30 minutes. This allows the flavors to meld beautifully. Serve it with your favorite dishes!

### TIPS FOR SUCCESS

**Experiment with Spices:** Feel free to add a pinch of cayenne pepper for heat or some fresh herbs like dill or parsley for a fresh twist.

**Make It Ahead:** This sauce can be made a day in advance.

The flavors deepen and improve after sitting overnight in the fridge.

**Use as a Marinade:** This sauce isn't just for dipping; it makes a fantastic marinade for chicken or vegetables before grilling.

**More recipes:** [ChefManiac.com](http://ChefManiac.com)

Original recipe: <https://chefmaniac.com/charles-ubers-secret-birthday-sauce/>