

## Grandma's Secret Burger Sauce Recipe

A creamy, tangy homemade burger sauce with mayo, ketchup, mustard, relish, pickle juice, Worcestershire, smoked paprika, and pantry spices.



### PREP

**10 minutes**

### COOK

**0 minutes 40 minutes, including chillir**

### TOTAL

### SERVES

**About 3/4 cup**

### INGREDIENTS

- 1/2 cup mayonnaise
- 2 tablespoons ketchup
- 1 tablespoon yellow mustard
- 1 tablespoon sweet pickle relish
- 1 teaspoon dill pickle juice
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/8 teaspoon black pepper
- 1 small pinch cayenne pepper, optional
- 1 teaspoon finely minced onion, optional but recommended

### DIRECTIONS

1. Add mayonnaise, ketchup, and yellow mustard to a small mixing bowl. Stir until smooth and evenly colored.
2. Add sweet pickle relish, pickle juice, Worcestershire sauce, smoked paprika, garlic powder, onion powder, black pepper, and cayenne if using. Stir until fully combined.
3. Fold in the finely minced onion if using.
4. Cover and refrigerate for at least 30 minutes so the flavors can blend.
5. Stir once more before serving on burgers, sandwiches, fries, or onion rings.

### SWAPS & NOTES

The pickle juice is the secret flavor booster that gives the sauce its old-fashioned burger-stand tang.

Store in an airtight container in the refrigerator for 5 to 7 days.

If the sauce thickens after chilling, loosen it with a tiny splash of pickle juice.

### TIPS FOR SUCCESS

Spread sauce on both the bottom and top bun for the best burger flavor.

Make it a few hours ahead for deeper flavor.

