



HOMEMADE BURGER SAUCE RECIPE

A CREAMY HOMEMADE BURGER SAUCE MADE WITH MAYONNAISE, KETCHUP, MUSTARD, PICKLE JUICE, AND SMOKED SEASONINGS FOR AN EASY SMOKY TWIST ON BURGER NIGHT.



INGREDIENTS

- ½ CUP MAYONNAISE
- ¼ CUP KETCHUP
- 2 TABLESPOONS YELLOW MUSTARD
- 1 TABLESPOON PICKLE JUICE
- 1 TEASPOON WORCESTERSHIRE SAUCE
- ½ TEASPOON CHERRY SMOKED GARLIC SALT
- ½ TEASPOON APPLEWOOD SMOKED PEPPERCORN, FRESHLY GROUND
- ½ TEASPOON APPLEWOOD SMOKED PAPRIKA

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- CHERRY SMOKED GARLIC SALT
- APPLEWOOD SMOKED PEPPERCORN
- APPLEWOOD SMOKED PAPRIKA

WHAT TO SERVE WITH

- GRILLED HAMBURGERS
- CHICKEN SANDWICHES
- GRILLED CHICKEN
- FRENCH FRIES
- ONION RINGS
- CHICKEN TENDERS
- SANDWICHES AND WRAPS

				
PREP TIME 5 MIN	COOK TIME 0	TOTAL TIME 5 MIN	SERVINGS 1 CUP	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1 - ADD THE BASE INGREDIENTS

- ADD THE MAYONNAISE, KETCHUP, AND YELLOW MUSTARD TO A SMALL MIXING BOWL.

STEP 2 - ADD THE FLAVOR

- POUR IN THE PICKLE JUICE AND WORCESTERSHIRE SAUCE.
- ADD THE CHERRY SMOKED GARLIC SALT, FRESHLY GROUND APPLEWOOD SMOKED PEPPERCORN, AND SMOKED PAPRIKA.

STEP 3 - MIX UNTIL SMOOTH

- WHISK EVERYTHING TOGETHER UNTIL THE INGREDIENTS ARE THOROUGHLY INCORPORATED AND THE SAUCE HAS A SMOOTH, EVEN COLOR.

STEP 4 - LET THE FLAVORS COME TOGETHER

- YOU CAN USE THE SAUCE IMMEDIATELY, BUT FOR BETTER FLAVOR, COVER AND REFRIGERATE IT FOR APPROXIMATELY 30 MINUTES BEFORE SERVING.
- THIS GIVES THE SMOKED SEASONINGS AND OTHER INGREDIENTS TIME TO MELD INTO THE CREAMY BASE.

STEP 5 - SERVE

- SPREAD GENEROUSLY ONTO A HOT BURGER AND ADD YOUR FAVORITE TOPPINGS.
- OR PUT SOME ON THE SIDE AND START DIPPING.

SMOKEHOUSE KITCHEN TIPS:

- GIVE IT A LITTLE TIME. THIS SAUCE TASTES GOOD IMMEDIATELY, BUT ALLOWING IT TO REST IN THE REFRIGERATOR FOR 30 MINUTES GIVES THE FLAVORS MORE TIME TO COME TOGETHER.
- THE PICKLE JUICE SERVES AN IMPORTANT PURPOSE. IT PROVIDES ACIDITY AND TANG WITHOUT CHANGING THE SMOOTH TEXTURE OF THE SAUCE.
- MAKE IT AHEAD. MIX THE SAUCE EARLIER IN THE DAY AND KEEP IT REFRIGERATED UNTIL BURGER TIME.
- USE IT BEYOND BURGERS. THIS IS MUCH MORE VERSATILE THAN ITS NAME SUGGESTS. TRY IT WITH FRIES, CHICKEN SANDWICHES, OR AS A DIPPING SAUCE.