

McDonald's Big Mac Sauce

Make authentic Big Mac sauce at home with this copycat recipe. Creamy, tangy special sauce perfect for burgers, fries, and more in just 5 minutes.

5 min

PREP

1h

COOK

1h 5min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 3 tbsp mayonnaise
- 1 tbsp onion
- 1 tbsp dill pickle relish
- 1 tsp white wine vinegar
- 1 tbsp dijon mustard
- 1 tsp granulated sugar
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp crushed red pepper
- 1 tsp salt

Instructions

- 1 Mix base ingredients**

Combine 3 tablespoons mayonnaise, 1 tablespoon sweet pickle relish, and 1 tablespoon yellow mustard in a medium mixing bowl.
- 2** Add 1 teaspoon white wine vinegar, 1 tablespoon onion powder, 1 teaspoon garlic powder, 1 teaspoon paprika, and 1 teaspoon sugar to the bowl.
- 3** Whisk all ingredients together until completely smooth and well combined, with no streaks of mustard or mayonnaise visible.
- 4 Chill the sauce**

Transfer sauce to an airtight container and refrigerate for 1 hour to allow flavors to meld together.

- 5 Stir sauce thoroughly before serving and taste for seasoning balance, adjusting sugar or vinegar if desired.

Tips

Allow the sauce to chill for at least 1-2 hours before serving to let all the flavors meld together properly for the most authentic taste.

Use sweet pickle relish instead of dill for the characteristic sweetness, but if you only have dill relish, add an extra pinch of sugar to balance the flavors.

Store the sauce in a squeeze bottle for easy application and restaurant-style presentation when serving burgers.

Always stir or shake the sauce before using, as the ingredients may separate during storage in the refrigerator.

Make a double batch since the sauce keeps well for up to 2 weeks and is perfect for meal prep and quick burger nights.

For extra richness, use full-fat mayonnaise rather than light versions, as this creates the authentic creamy texture.

Add the paprika gradually while mixing to achieve the desired orange-pink color that matches the original sauce.

Taste and adjust seasonings after chilling, as flavors can change once the ingredients have had time to combine.