

# Big Mac Sos

Easy homemade Big Mac sauce recipe that tastes just like McDonald's! Perfect for burgers, fries, and salads. Ready in 5 minutes!

|             |            |           |          |        |
|-------------|------------|-----------|----------|--------|
| 5           | 60         | 65        | 4        | Easy   |
| HAZIRLIK DK | Pİ?İRME DK | TOPLAM DK | PORSİYON | ZORLUK |

## Big Mac Sos

## Malzemeler

- 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

## Yapılı???

- Mix the base**

Add 3 tablespoons mayonnaise, 1 tablespoon sweet pickle relish, and 1 tablespoon white wine vinegar to a medium mixing bowl.
- Add 1 teaspoon onion powder, 1 tablespoon garlic powder, 1 teaspoon paprika, 1 teaspoon yellow mustard, 1 teaspoon ketchup, and 1 teaspoon sugar to the bowl.
- Whisk all ingredients together vigorously for 30-60 seconds until the mixture is completely smooth and uniform in color with no streaks.
- Chill and develop flavors**

Transfer the sauce to an airtight container and refrigerate for at least 1 hour to allow the flavors to meld together.
- Remove from refrigerator and stir well before serving, as ingredients may separate during chilling.

## ?puçlar?

Allow the sauce to chill in the refrigerator for at least 1-2 hours before serving. Homemade sauces need time for all the flavors to meld together properly, resulting in a more authentic and delicious taste.

You can substitute sweet pickle relish with finely chopped sweet pickles if relish isn't available. If using this substitution, you won't need to add the extra sugar called for in the recipe.

Apple cider vinegar can be used instead of white wine vinegar if that's what you have on hand. The flavor will be slightly different but still delicious.

Always store the sauce in the refrigerator and never leave it at room temperature for extended periods to prevent spoilage.

The sauce will keep in the refrigerator for up to 2 weeks when stored in an airtight container.

Always stir or shake the sauce before using, as separation is natural and normal for homemade condiments.

For a spicier version, add a pinch of paprika or a few dashes of hot sauce to taste.

Double or triple the recipe if you're planning to use it for a party or meal prep - it stores well and is always handy to have on hand.