

CopyCat McDonald's Big Mac Sauce

Ingredients

1/2 cup quality mayonnaise
2 tablespoons dill pickle relish (you can also use sweet pickle relish and omit the granulated sugar)
1 tablespoon finely minced onion
2 tablespoons ketchup , or barbecue sauce for a smoky flavor variation
2 teaspoons yellow mustard
1 teaspoon white vinegar
1 teaspoon granulated sugar
1/2 teaspoon paprika
1/4 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon onion powder

Directions

Place all of the ingredients in bowl and stir to combine. Cover and refrigerate for at least 2 hours before serving.

Shake or stir before serving. Will keep for up to 2 weeks. Makes approximately 3/4 cup of sauce.