

Big Mack Sauce

Recipe Pictured on Page 172

1 CUP MAYO

1/4 CUP SWEET PICKLE RELISH

1 1/2 TBSP. YELLOW MUSTARD

1 TSP. WHITE WINE VINEGAR

1/2 TSP. PAPRIKA

1/4 TSP. ONION POWDER

1/4 TSP. GARLIC POWDER

Mix above ingredients. Let it marinate at least 2 hours (I prefer overnight) in the refrigerator.

Serve it like this: Put sauce on two bottom hamburger buns. Both get fresh diced onion and shredded lettuce. Now put an American cheese slice on one and pickles on the other. Then place your hamburger patties (cooked, thin), stack and ENJOY!!

Caramel Sauce

1 STICK SALTED BUTTER

1/2 CUP EVAPORATED MILK

OR WHIPPING CREAM

3/4 CUP LIGHT BROWN SUGAR (PACKED)

2 TSP. CORN SYRUP

1 TSP. VANILLA EXTRACT.

Melt butter in small saucepan, add brown sugar and corn syrup. Mix until blended well on low until sugar has begun to melt. Add milk and whisk well. Turn up heat and bring to a boil. Once boiling, turn down to a lower temperature for a low boil and set timer for 3 minutes. Take off heat and add vanilla. Whisk well. Pour into a pint size mason jar for serving.