**Burger Sauce**

Ingredients:

* 1 Sweet Onion, diced
* Vegetable Oil
* Salt
* 1 cup (240 g) Mayonnaise
* 1/2 cup (125 g) Ketchup
* 1/2 cup (125 g) Mustard
* 1 Dill pickle, diced
* Black pepper

Sauce Method:

1. Start by roughly dicing the onion.
2. Heat a large pan over medium-high with enough vegetable oil to coat the pan.
3. Add onions once the pan is hot and toss to coat with oil and sear until the onions develop color. Toss again and sear for another minute.
4. Once translucent add salt to taste and set to the side.
5. In a medium bowl, add in all ingredients and whisk to combine.