

5 minutes Vegan Burger Sauce

This 5 minutes Burger sauce elevates the flavors of a dish to just another level. Serve this Vegan sauce in your burger, sandwich, wrap or even as a dipping sauce for hashbrowns, chips or anything you fancy. The sauce is so good, you will not realise it is Vegan!



5 from 10 votes

Course: Appetizer Cuisine: British Keyword: vegan burger sauce

Servings: 8 Calories: 40kcal Author: Sandhya Hariharan

Ingredients

- ½ Cup Vegan Mayonnaise
- 2 Tbsp Tomato Ketchup
- 1 Tsp Hot Sauce
- 1 Tbsp Pickle Juice or Jalapeno Juice
- 1 Tsp Mustard Yellow or Dijon
- ½ Tsp Garlic Powder
- ¼-½ Tsp Salt
- ½ Tsp Ground Black Pepper
- ½ Tsp Onion Powder Optional

Instructions

1. **Gather Ingredients** -In a small bowl, add all the ingredients together.
2. **Combine** -Mix well using a fork or use a whisk. Serve!
3. **Store** -Transfer any leftover sauce into a mason jar and store in the refrigerator. It stores well for up to 5 days.

Nutrition

Calories: 40kcal | Carbohydrates: 2.3g | Protein: 0.1g | Fat: 3.5g | Sodium: 263mg | Potassium: 21mg | Fiber: 0.1g | Sugar: 1g | Calcium: 2mg

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