

# Fry Sauce Recipe

★★★★★  
5 from 4 votes

*This sweet and tangy **fry sauce** is a combo of mayonnaise and ketchup, making it the perfect sauce for dipping your fries. Plus, it's ready in just two minutes.*

Prep Time  
2 mins

Total Time  
2 mins

Course: Condiment    Cuisine: American    Diet: Gluten Free, Vegan    Shelf life: 5-7 Days  
Servings: 7    Author: [Samira](#)

## Ingredients

- 1/4 cup [mayonnaise](#)
- 2 Tbsp [ketchup](#)
- 1/2 Tbsp pickle juice or apple cider vinegar with a sweetener (to taste)
- 1/2 tsp Worcestershire sauce
- 1/4 tsp [garlic powder](#)
- 1/4 tsp Cayenne pepper
- 1/4 tsp red paprika

## Instructions

1. Add all the ingredients to a small bowl and mix well until combined.
2. If you have the time, leave the fry sauce in the fridge to sit in the fridge for 1-2 hours before serving - this will give the flavors time to meld.

## Notes

**How to store:** Transfer any leftovers to an airtight container and keep them in the refrigerator for 1 week. Stir before serving.

***Check the blog post for serving suggestions!***

## Nutrition

Serving: 1Tbsp | Calories: 61kcal | Carbohydrates: 2g | Protein: 0.2g | Fat: 6g | Saturated Fat: 1g | Polyunsaturated Fat: 4g | Monounsaturated Fat: 1g | Trans Fat: 0.02g | Cholesterol: 3mg | Sodium: 113mg | Potassium: 22mg | Fiber: 0.1g | Sugar: 1g | Vitamin A: 94IU | Vitamin C: 0.3mg | Calcium: 2mg | Iron: 0.1mg

Recipe on Alphafoodie: <https://www.alphafoodie.com/fry-sauce-recipe/>