



Keto Big Mac Sauce

Ingredients:

1 Cup Mayonnaise
½ Cup Sugar Free Ketchup
1 TBSP Mustard
2 TBSP Onion Powder
1 tsp White Vinegar
¼ Cup Diced Dill Pickles
1 TBSP Dill Pickle Juice
Optional: Add 1-2 tsp Keto approved sweetener



Instructions:

In a bowl, add in all the Big Mac Sauce ingredients and mix them together. I recommend letting the sauce sit for at least 15 minutes before eating so it can have time to build the flavor. Store in a jar with a lid and place in the fridge. This recipe will make 1 ¾ Cup of sauce total.

Servings: 2 TBSP

Net Carbs: 1
Fiber: 0
Total Carbs: 1
Protein: 1
Fat: 12
Calories: 118