



CRANK UP THE FLAVOR WITH YOUR VERY OWN SPECIAL BURGER SAUCE.

At Johnny Rockets, we're known for our special sauces. Of course, we'd love to share some of our sauce recipes with you, but then you'd miss out on the fun of inventing your own. So, here are some tips to create your own special burger sauce.



CHOOSE YOUR SAUCE BASE.

Your base is the predominant ingredient and flavor that will bind your sauce and spices together. The good news: there are not a lot of bases to choose from, so this step is easy.

Pick one:

1. Mayonaise
2. Ketchup
3. Mustard

DECIDE SWEET, SPICY, OR SAVORY.

You can make almost any base suit your taste for sweet, spicy, or savory with the right choice of spices. We've categorized some of the best-known spices for sweetness, spiciness, and savoriness below. They are many more. But this will give you a good start. Have fun choosing the perfect blend of spices from.





SWEET.

The most popular sweetener used in sauces is brown sugar, especially in BBQ style sauces.

But sweet pickle relish and fruit-based relishes can be very effective in mayonnaise-based sauces.

SPICY.

All you have to decide is if you want tangy spicy or fiery spicy. Then choose your spices accordingly.

Tangy spicy ideas:

- Dry mustard
- Paprika
- Kosher Salt
- Black pepper
- Lemon/lime

Fiery spicy ideas:

- Try your favorite hot sauce
- Chipolte in adobo
- Sriracha
- Jalapeno
- Habenero
- Crushed red pepper

There are many more options. Be creative.



SAVORY.

Savory is that difficult to describe flavor that somehow rounds out a burger sauce and holds it together. Here are some classic savory taste go-to ingredients:

- Ketchup
- Red wine vinegar
- Worcestershire
- Garlic
- Onion
- BBQ sauce
- Whiskey