



Big Kahuna Burger Sauce



Ingredients:

- ½ Cup mayonnaise (Dukes or Helman's)
- 2 TBLs BBQ sauce (KC Masterpiece)
- 1 TBL Sriracha (adjust to your spice preference)
- 1 tsp Soy sauce (or tamari for gluten-free)
- ½ tsp garlic powder
- ½ tsp onion powder
- 1 tsp lime juice, fresh squeezed

Method:

1. In a small bowl, whisk together all the ingredients until completely smooth.
2. Taste and adjust seasoning as needed – more Sriracha for heat, more lime for tang.
3. Cover and refrigerate while you prepare the rest of the ingredients to allow flavors to meld.
4. To assemble, spread a generous amount of the Big Kahuna Burger Sauce on both the top and bottom halves of each toasted brioche bun.