



This better than Triple O Burger Sauce is spicy, cream, and all things delicious. Keep a jar in the fridge all summer and use always.



Salt Spring Kitchen Special Burger Sauce

Ingredients:

- 1/2 cup Greek style yogurt
- 1/4 cup mayonnaise
- 1/4 cup Spicy Tomato Savoury Spread
- 2 Tbsp Candied Jalapeño Relish

Directions:

- Whisk together the yogurt and mayonnaise to fully combine. Mix in the Spicy Tomato Savoury Spread and Candied Jalapeño Relish.
- Keep in an airtight container in the fridge for up to 1 week. Use generously on burgers, sandwiches or as a fry dip.