

Bob's Big Boy Sauce

Ingredients

- 1 cup mayonnaise
- 3 tablespoons dill pickle relish, well drained
- 2 teaspoons lemon juice
- 1/8 teaspoon onion powder
- 1 dash paprika
- 1 pinch garlic powder

Directions

1. Combine all the ingredients in a bowl and mix well.
2. Cover the bowl and place in the refrigerator for 2-3 hours or until well chilled.
3. Stir again before using. Store leftovers, covered, in the refrigerator for up to a week.

Prep Time: 10 mins	Cook Time: 2-5 Hrs	Total Time:	Servings:
-----------------------	-----------------------	-------------	-----------

Origin : cdkitchen.com

URL : <https://www.cdkitchen.com/recipes/recs/49/Bobs-Big-Boy-Sauce86587.shtml>
