

Pickle Burger Sauce

SAVOURY. TANGY. BUILT FOR BURGERS.

A creamy, tangy burger sauce built for professional kitchens. Pickle Burger Sauce brings rich umami depth together with real pickle gherkin and dill, balanced by subtle onion and garlic notes. Thick, rich and full of visible particulates, it delivers an irresistible balance of texture and flavour - straight from the bottle.

Works across burgers, sliders, loaded fries, hot dogs and sandwiches. No prep, no fuss, consistent flavour service after service.



SIZE	SERVES PER UNIT	SHELF LIFE	PRODUCT CODE
Pickle Burger Sauce			
1 L x 12	25 ml	40	9 Months
			10010633



PLANT-BASED



GLUTEN FREE



NO ARTIFICIAL
FLAVOURS



NO ARTIFICIAL
COLOURS



Classic Pickle Burger

Yields 4 burgers

Ingredients

Patties

- 4 beef patties, cooked to preference
- 4 brioche burger buns, toasted
- 4 slices cheddar cheese
- 4 tbsp Frenchmaid Pickle Burger Sauce
- Bread and butter pickles
- Shredded iceberg lettuce

Method

1. Toast the buns and melt cheese over the hot patties.
2. Spread Pickle Burger Sauce generously on the base of each toasted bun.
3. Layer lettuce, patty with melted cheese, and pickles.
4. Finish with another drizzle of sauce on the lid. Cap and serve immediately.

DIP IT. DRIZZLE IT. DEVOUR IT.



Loaded Fries

Drizzled over fries with cheese and bacon bits



Hot Dogs

Swapped in for standard mustard or ketchup for a tangier build



Grilled Cheese

Spread inside before grilling for a savoury twist



Chicken Tenders

As a dipping sauce alongside fried chicken

Shelf stable · Kitchen-ready formats · BRCGS Certified · Made in New Zealand

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