



ALABAMA WHITE SAUCE

Operation BBQ Relief

WHAT YOU NEED

2 cups Mayonnaise
½ cup Apple Cider Vinegar
2 Tbsp Lemon Juice
1 Tbsp Worcestershire Sauce
2 tsp Ground Black Pepper
1 tsp Kosher Salt
1 tsp Cayenne
1 tsp Horseradish
¼ tsp Garlic Powder, granulated
1 tsp Yellow Mustard

USEFUL TIP

This recipe is very flavorful and very versatile. It is great on chicken & vegetables but can also be used as a dipping sauce.

PREPARATION

1. Place all the ingredients into a large stainless steel bowl and mix well using a wire whisk until all the ingredients are evenly mixed.

Any leftover sauce can be stored in an airtight container in the refrigerator.

SERVES 4 | PREP 2 min | COOK N/A | READY 5 min