

Alabama White BBQ Sauce

May 21st, 2025

Prep Time: 00:15

Cook Time: 00:00

The term "BBQ" can mean a lot of different things, depending on the region. There is Carolina BBQ, Memphis BBQ, St Louis BBQ, Kansas City BBQ, Kentucky BBQ, and about 4 or 5 variations called Texas BBQ. Variations can include a Dry Rub or a Wet Sauce, various cuts of Beef or Pork, the type of wood used to smoke the meat, the presence of vinegar in a Wet Sauce, the use of Tomato sauce or Mustard as the base for a Wet Sauce, the inclusion of Hot Peppers; the variations seem unlimited. Perhaps the most unique BBQ is called Alabama White BBQ Sauce, a Mayonnaise mixture, used as a finishing sauce on smoked chicken, shredded pork shoulder, roasted turkey, ribs, or even a dipping sauce for french fries.

Ingredients:

1/2 Cup Mayonnaise

2 Tablespoons Apple Cider Vinegar

1 Tablespoon Horseradish

2 Cloves Garlic, minced

1/2 Teaspoon Yellow Mustard

1/4 Teaspoon Paprika

1 Pinch Salt

Directions:

Mix all of the ingredients into a small bowl. Whisk together until fully integrated.

Refrigerate in an air-tight container until ready to use.