

# Alabama White BBQ Sauce

May 20th, 2025

Prep Time: 00:15

Cook Time: 00:00

The term "BBQ" can include a lot of different flavor profiles, depending on the region. There is Carolina BBQ, Memphis BBQ, St Louis BBQ, Kansas City BBQ, Kentucky BBQ, and about 4 or 5 versions called Texas BBQ. BBQ variations can include a Dry Rub or a Wet Sauce, specific 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 options seem unlimited. Perhaps the most unique BBQ Sauce is a wet sauce called "Alabama White BBQ Sauce". It is 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.