

Zesty Alabama White Sauce

Prep: 5 minutes • Cook: 0 minutes

A creamy, tangy, and slightly spicy mayonnaise-based BBQ sauce with a kiss of heat, perfect for dunking, drizzling, and slathering on smoked chicken and more.

Ingredients

- 1 cup mayonnaise
- 1/4 cup apple cider vinegar
- 2 tablespoons brown sugar
- 1 tablespoon brown mustard (spicy)
- 1 teaspoon lemon juice (fresh)
- 1 teaspoon horseradish (prepared)
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon cayenne pepper

Instructions

1. Add mayonnaise, apple cider vinegar, brown sugar, spicy brown mustard, lemon juice, prepared horseradish, salt, black pepper, and cayenne pepper to a mixing bowl.
2. Whisk until smooth and fully combined.
3. Transfer to a lidded jar. Use immediately or refrigerate for 24 hours to allow flavors to meld.
4. Store refrigerated for up to 2 weeks.

Tags: BBQ, Sauce, American, Chicken, Tangy, No Cook
