

SUBSCRIBE TO OUR EMAIL LIST AND BE THE FIRST TO KNOW WHEN FRESH, DELICIOUS RECIPES ARE ADDED!

Alabama White Sauce

A tangy, creamy barbecue sauce with a bold Southern twist. Unlike traditional red BBQ sauces, this unique blend features a mayonnaise base, punched up with zesty vinegar, sharp horseradish, and a dash of black pepper. Originating in Northern Alabama, it's a perfect match for smoked chicken, grilled meats, or even as a dipping sauce for fries and veggies. Cool, peppery, and full of flavor, it brings a refreshing kick to any barbecue spread.

Ingredients

- 1 cup mayonnaise
- 3 tbsp apple cider vinegar
- 1 tsp hot sauce (*add 2 tsp for extra heat*)
- 1 1/2 tsp granulated sugar
- 1 1/2 tsp Worcestershire sauce
- 1 tbsp freshly squeezed lemon juice
- 1 tsp horseradish sauce
- 3/4 tsp Kosher or sea salt
- 1 tsp black or white pepper
- 1/2 tsp granulated garlic
- 1/2 tsp granulated onion

Instructions

1. Combine Ingredients

In a medium mixing bowl, add the mayonnaise, apple cider vinegar, hot sauce, sugar, Worcestershire sauce, lemon juice, horseradish sauce, salt, pepper, granulated garlic, and granulated onion.

2. Whisk Until Smooth

Using a whisk or fork, mix thoroughly until the sauce is smooth and all ingredients are fully combined.

3. Taste and Adjust

Taste the sauce and adjust seasoning as needed—add more hot sauce for heat, or a little extra vinegar for extra tang.

4. Chill Before Serving

Tightly cover and refrigerate for at least 2-3 hours before serving to allow the flavors to meld.

5. Serve & Enjoy

Serve cold or at room temperature. Perfect with smoked or grilled chicken, pork, or as a dipping sauce for fries and veggies.