

# chattavore

Alabama White Barbecue Sauce (adapted barely from MyRecipes.com)

*prep time 5 minutes*

*makes about  $\frac{3}{4}$  cup*

- $\frac{1}{2}$  cup mayonnaise
- 1  $\frac{1}{2}$  tablespoons water
- 1  $\frac{1}{2}$  tablespoons white wine vinegar
- $\frac{3}{4}$  teaspoon black pepper
- 1 teaspoon Dijon mustard (the original recipe calls for Creole mustard, which I did not have)
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon sugar
- 1 small clove garlic, minced
- 1 teaspoon prepared horseradish

Whisk all ingredients together in a bowl. Cover and refrigerate for up to a week.

*Note: This recipe is adjusted for quantity and personal taste.*