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FOOD ~ WINE ~ TRAVEL



Alabama White Sauce

While this is a classic barbecue sauce, it's also delicious as a dipping sauce for fried food like chicken or fish. It makes a delicious salad dressing too (try it with coleslaw)! It originated at Big Bob Gibson Bar-B-Q, one of America's oldest pit BBQ establishments, opened in 1925. Bob became famous not just for his barbecue but also for this sauce which is still slathered onto the barbecued chicken served there today. Bob's original recipe contained some corn syrup for sweetness so feel free to experiment.

Makes a scant $\frac{3}{4}$ cup



INGREDIENTS

- $\frac{1}{2}$ cup whole egg mayonnaise
- $\frac{1}{2}$ lemon, juiced
- 1 tablespoon apple cider vinegar
- $\frac{1}{2}$ teaspoon prepared horseradish
- Good pinch ground cayenne pepper, to taste
- Salt flakes and freshly ground white pepper, to taste

METHOD

1. Whisk all ingredients together until smooth.
2. Cover and refrigerate until needed.
3. Keep refrigerated for up to 5 days.