

Alabama White BBQ Sauce

Ingredients

- 1 cup mayonnaise
- 1 tablespoon creole mustard (or any stone ground mustard)
- 1 teaspoon prepared horseradish
- 2 teaspoons granulated garlic (or powder)
- 1/2 teaspoon ground black pepper (or more to taste)
- 1/4 cup white vinegar
- 1/4 teaspoon salt
- 1/4 teaspoon paprika

Instructions

- Combine the ingredients in a medium bowl. Refrigerate at least 1 hour to allow the flavors to develop. Keep refrigerated in an airtight container for up to a week.

Notes

This sauce is perfect as a baste (just use near the end of cooking) or even as a dipping sauce for chicken, turkey, or pork. It's great on a pulled pork sandwich, too!