
White Barbecue Sauce III

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Start to Finish Time: 5 minutes

1 cup mayonnaise
1/3 cup apple cider vinegar
1 teaspoon Worcestershire sauce
1/2 teaspoon Kosher salt
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon freshly ground black pepper
1/4 teaspoon hot sauce

In a small bowl, stir together the mayonnaise, vinegar and one tablespoon of water. Add the Worcestershire, Kosher salt, garlic powder, onion powder, black pepper and hot sauce. Mix well.

Serve immediately or refrigerate in an airtight container for up to three days.

Yield: 1 1/2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 1603 Calories; 187g Fat (97.4% calories from fat); 3g Protein; 8g Carbohydrate; trace Dietary Fiber; 77mg Cholesterol; 2273mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1/2 Fruit; 16 Fat; 0 Other Carbohydrates.