

Sauces

White Barbecue sauce

Southern Living Best Barbecue Recipes - June 2011

Start to Finish Time: 10 minutes

Serve over smoked chicken or pork.

1 1/2 cups mayonnaise

1/4 cup white wine vinegar

1 clove garlic, minced

1 tablespoon coarsely ground pepper

1 tablespoon spicy brown mustard

1 teaspoon sugar

1 teaspoon salt

2 teaspoons horseradish

In a bowl, stir together all ingredients until well blended.

Cover and chill until ready to serve.

Store in an airtight container in the refrigerator for up to one week.

Yield: 1 3/4 cups

Per Serving (excluding unknown items): 2415 Calories; 281g Fat (97.1% calories from fat); 5g Protein; 14g Carbohydrate; 2g Dietary Fiber; 116mg Cholesterol; 4023mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Vegetable; 24 Fat; 1/2 Other Carbohydrates.