

# Alabama White sauce

## Ingredients:

2 cups Mayo

½ cup Apple Cider Vinegar

1 tbs Course Ground Black Pepper

1 tbs Granulated Garlic

1 tbs Sugar

1 heaping teaspoon Minced Horseradish

1 tsp Salt

½ tsp Ground Cayenne Pepper

1/4 cup freshly squeezed Lemon Juice

## Directions:

Mix together and refrigerate until you're ready to enjoy it on smoked chicken or your favorite smoked meat.