

# WHITE BARBEQUE SAUCE

## INGREDIENTS:

1 1/2 cups mayonnaise  
1/4 cup water  
1/4 cup white wine vinegar  
1 Tbsp coarse ground black pepper  
1 Tbsp Creole mustard  
1 tsp salt  
1 tsp sugar  
2 garlic cloves minced  
2 tsp prepared horseradish

## DIRECTIONS:

1. Whisk all ingredients together well.
2. Store in fridge for 1 week.

## TIPS:

Leave out water for a thicker sauce. Also great as a dip.

Revision 20201202