

How to Make Authentic Alabama White Sauce for Perfectly Smoked Meats

this tangy, creamy masterpiece



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5 min

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INGREDIENTS

1 cup mayonnaise (Duke's is the classic choice, but any high-quality mayo works)

... cup apple cider vinegar (adds the essential tangy kick)

1 tbsp lemon juice (for brightness)

1 tbsp prepared horseradish (adds depth and a little heat)

1 tsp Dijon mustard (for a slight sharpness)

1 tsp Worcestershire sauce (umami magic)

1 tsp garlic powder (flavor boost)

$\frac{1}{2}$ tsp onion powder (adds depth)

$\frac{1}{4}$ tsp black pepper (freshly cracked for the best flavor)

$\frac{1}{4}$ tsp salt

... tsp cayenne pepper (optional, for a little heat)

1 tsp honey or sugar (optional, for a touch of sweetness)

How to Make Alabama White Sauce:

1. Mix Everything Together:

2. Taste and Adjust:

3. Let It Rest:

4. Use It on Everything:

Pro Tips for the Best Alabama White Sauce:

Use good-quality mayo - Since this is the base of the sauce, a rich and creamy mayo makes all the difference.

Adjust the tang level - More vinegar makes it sharper; less keeps it milder.

Go easy on the horseradish if you're new to it - It can be strong, so start small and add more if you like.

Store it properly - This sauce keeps in the fridge for up to a week, making it perfect for meal prep.

Shake before using - The ingredients can separate slightly, so a quick stir or shake before serving helps keep it creamy.

What to Serve with Alabama White Sauce:

Classic smoked or grilled chicken - The number one use for Alabama White Sauce!

Pulled pork sandwiches - Drizzle over slow-cooked pork for a tangy, creamy twist.

Brisket - It's unconventional, but the contrast is incredible.

Grilled or roasted vegetables - Try it on charred corn, roasted potatoes, or grilled asparagus.

Seafood - The tangy, creamy texture pairs surprisingly well with grilled shrimp or salmon.

Coleslaw dressing - Mix it with shredded cabbage for a quick, bold slaw.

FAQs (From My Kitchen to Yours):

Why You'll Love Alabama White Sauce:

DIRECTIONS

- 1. Mix Everything Together:** In a medium bowl, whisk together the mayonnaise, apple cider vinegar, lemon juice, horseradish, mustard, Worcestershire sauce, garlic powder, onion powder, black pepper, salt, and cayenne until smooth.
- 2. Taste and Adjust:** Give it a taste-if you want more tang, add a splash of vinegar; for more heat, up the cayenne or horseradish. If you like a hint of sweetness, stir in a teaspoon of honey or sugar.
- 3. Let It Rest:** For the best flavor, I recommend letting the sauce sit in the fridge for at least 30 minutes before using. This allows the flavors to meld and deepen.
- 4. Use It on Everything:** Drizzle it over smoked chicken, pulled pork, brisket, ribs, or even grilled shrimp. It's also fantastic as a dipping sauce for fries, a salad dressing, or a sandwich spread.
- 5. Pro Tips for the Best Alabama White Sauce:** Use good-quality mayo - Since this is the base of the sauce, a rich and creamy mayo makes all the difference.
- 6. Adjust the tang level -** More vinegar makes it sharper; less keeps it milder.
- 7. Go easy on the horseradish if you're new to it -** It can be strong, so start small and add more if you like.
- 8. Store it properly -** This sauce keeps in the fridge for up to a week, making it perfect for meal prep.
- 9. Shake before using -** The ingredients can separate slightly, so a quick stir or shake before serving helps keep it creamy.

10. What to Serve with Alabama White Sauce: This sauce isn't just for BBQ chicken-here are some of my favorite ways to use it:
11. Classic smoked or grilled chicken - The number one use for Alabama White Sauce!
12. Pulled pork sandwiches - Drizzle over slow-cooked pork for a tangy, creamy twist.
13. Brisket - It's unconventional, but the contrast is incredible.
14. Grilled or roasted vegetables - Try it on charred corn, roasted potatoes, or grilled asparagus.
15. Seafood - The tangy, creamy texture pairs surprisingly well with grilled shrimp or salmon.
16. Coleslaw dressing - Mix it with shredded cabbage for a quick, bold slaw.
17. FAQs (From My Kitchen to Yours): Q: Can I make Alabama White Sauce ahead of time?A: Absolutely! It actually tastes better after sitting for a few hours in the fridge. Just store it in an airtight container for up to one week.
18. Q: Is this sauce spicy?A: It has a mild kick from the horseradish and cayenne, but you can adjust the spice level by adding more or less.
19. Q: Can I make it without horseradish?A: Yes! If you're not a fan, just leave it out-it'll still be deliciously creamy and tangy.
20. Q: What's the best mayo to use?A: Duke's Mayo is the most traditional Southern choice, but Hellmann's or Best Foods also work great.
21. Q: Can I use this as a marinade?A: Yes! It makes an amazing marinade for chicken-just coat the meat and let it sit for an hour before grilling.
22. Why You'll Love Alabama White Sauce: If you're looking for something different from the usual BBQ sauces, Alabama White Sauce is a must-try. The combination of tangy vinegar, creamy mayo, and bold spices makes it perfect for grilled meats, dips, dressings, and more.
23. So the next time you fire up the grill, skip the usual ketchup-based sauces and drizzle on some Alabama White Sauce instead-your taste buds will thank you!
24. Have you ever tried : Alabama White Sauce before? If not, what's the first thing you're going to put it on? Let me know in the comments!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-authentic-alabama-white-sauce-for-perfectly-smoked-meats/>