

Authentic Alabama White Sauce

Yield: 3 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-alabama-white-sauce-recipe>

Ingredients:

- 1 1/2 cups mayonnaise
- 1/4 cup white vinegar
- 1/4 cup water
- 1 tablespoon black pepper coarse
- 2 teaspoons salt
- 1/2 cup mayonnaise
- 2 tablespoons white vinegar
- 2 tablespoons mustard chipotle, or Creole mustard
- 1 teaspoon prepared horseradish
- 1 teaspoon pickle juice dill
- 1/4 teaspoon salt
- 1/4 teaspoon pepper or more to taste
- 1/8 teaspoon granulated garlic or more to taste
- 1/8 teaspoon cayenne pepper or more to taste
- water thin with, to desired consistency

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 40 milligrams
4. Fat: 52 grams
5. Fiber: 1 grams
6. Protein: 2 grams
7. SaturatedFat: 8 grams
8. Sodium: 3000 milligrams
9. Sugar: 11 grams

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