# White BBQ Sauce

### Ingredients

Produce

* 1/2 tsp Garlic powder

Condiments

* 2 tsp Horseradish
* 2 dashes Hot sauce
* 1 tbsp Lemon juice
* 1 cup Mayonnaise
* 1 tbsp Mustard, yellow
* 1/2 tsp Worcestershire sauce

Baking & Spices

* 1 tsp Black pepper
* 1/2 tsp Paprika
* 1/2 tsp Salt

Drinks

* 1/2 cup Apple cider vinegar (white or apple cider)

**White BBQ**

**Ingredients**

Condiments

* 1/2 tsp Horseradish, prepared
* 1/2 tsp Lemon juice
* 1/2 cup Mayonnaise

Baking & Spices

* 1/2 tsp Black pepper, ground
* 1/8 tsp Cayenne pepper
* 1/2 tsp Salt
* 1 tbsp White sugar

Oils & Vinegars

* 2 tbsp Apple cider vinegar

Liquids

* 2 tbsp Water

Mustard bbq

Ingredients

▢1 cup yellow mustard

▢¼ cup honey

▢¼ cup light brown sugar

▢½ cup apple cider vinegar

▢1 tablespoon chipotle pepper in adobo (minced)

▢1 tablespoon ketchup

▢2 teaspoons Worcestershire sauce

▢1 teaspoon garlic powder

▢ground black pepper to taste

Instructions

Mix all ingredients well.

For best results, refrigerate in an airtight container overnight to allow the flavors to develop.

To serve, warm in a pot over very low heat and use on grilled meats like pulled pork or chicken.