



Alabama White Sauce



Ingredients:

- ½ cup mayonnaise
- 2 tablespoons buttermilk
- 2 tablespoons vinegar
- 1 teaspoon prepared yellow mustard
- ½ teaspoon ground pepper
- ¼ teaspoon salt
- ¼ teaspoon sugar
- ¼ teaspoon garlic salt

Method:

1. To prepare the white sauce, combine all of the ingredients in a bowl or mason jar. Stir to combine and taste. Add additional vinegar, salt, or sugar depending on your preferences.
2. Refrigerate for at least 30 minutes before using.
3. Store tightly covered in the fridge for up to 1 week.

Notes

Recipe makes about 3/4 cup of sauce.