

## Alabama White Sauce, with Grilled Chicken

Author: Alabama White Sauce first created by Big Bob Gibson in 1925

Source: Blue Kitchen blog ([bluekitchen.wordpress.com](http://bluekitchen.wordpress.com))

Carolyn T's  
Main Cookbook

**Servings: 6**

Yield: 1 1/2 cups



*Notes: Servings is an estimate - don't know how many pieces of chicken 1 1/2 cups will provide for slathering and serving.*

*Description: A mayo-based sauce to slather on chicken.*

1. Make the sauce. Combine all of the ingredients in a medium mixing bowl and whisk well to combine. Cover bowl and store in the refrigerator for at least 2 hours. It will keep in the fridge for a couple of weeks.

2. Salt and pepper the chicken pieces of your choice (legs and thighs). Grill the chicken - on direct heat first, then off direct heat until it reaches 165°F. Began slathering the chicken liberally with the White Sauce, again turning it a couple/few times and saucing it each time. After 5 or so minutes, transfer the chicken to a serving platter, let it rest for about 5-10 minutes, then serve it with another dollop of sauce on top of each piece.

**1 cup mayonnaise**

**1/3 cup apple cider vinegar**

**2 teaspoons granulated sugar**

**1 tablespoon fresh lemon juice**

**1 tablespoon freshly ground black pepper**

**2 teaspoons prepared horseradish**

**1/2 teaspoon kosher salt**

**3/4 teaspoon cayenne pepper, or up to 3/4  
tsp if you want it HOT**

*Serving Ideas: If you have leftovers of this sauce, put it on steamed vegetables. Would also make a good dip for artichokes.*

Categories: Chicken/Poultry

**Blog: Carolyn T's Blog:**

**<http://tastingspoons.com>**

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*Per Serving (excluding unknown items): 275 Calories; 31g Fat (94.7% calories from fat); 1g Protein; 3g Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 371mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.*