

Alabama White BBQ

WITH EVOO
FROM SPAIN

Have you ever had an authentic Alabama white BBQ sauce? Well now you can make your own with extra virgin olive oil from Spain!

This sauce was invented in 1925 by Bob Gibson, and it's been a Southern barbeque staple ever since. To keep his chicken from drying out, Gibson broke all the rules of BBQ by making the base of his sauces mayo instead of tomato.

It's so easy to elevate your grilling game with this recipe. All you need is homemade mayo made with EVOO from Spain, apple cider vinegar, horseradish, dijon mustard, lemon juice, salt, black pepper, cayenne pepper, and brown sugar.

Ingredients

- 2 cups of mayo.
- ½ cup of apple cider vinegar.
- 2 tsp of horseradish.
- 2 tsp of dijon mustard.
- 2 tsp of black pepper.
- 2 tsp of lemon juice.
- 1 tsp of cayenne pepper.
- 1 tsp of salt
- 2 tsp of lemon juice

Step by step

1. Prepare your mayo with EVOO from Spain.
2. In a large bowl, combine your mayo with all other ingredients.
3. Wish together thoroughly until smooth.
4. Cover, and refrigerate for 1-3 days to let the flavors develop.
5. Smoother it onto your choice of chicken, and enjoy.

