



White BBQ Sauce

1 cup

INGREDIENTS

- ¾ cup Mayonnaise
- ¼ cup Cider Vinegar
- 1 tbsp Worcestershire Sauce
- 1 tbsp Whiskey or Water
- 3 tbsp Pine Street Market Sweet Cheeks BBQ Rub
- 1 tsp kosher salt

PREPARATION

- Place all of the ingredients in a large mixing bowl and whisk to combine.
- Transfer sauce to an airtight container and let sit at least 1 hour or up to 1 day to allow the flavors to meld. Before serving, stir and season as needed. This dressing will keep in the refrigerator for up to 1 week.