

## Alabama White Sauce

Big Bob Gibson Bar-B-Q in Decatur, Alabama, is credited with introducing this mayo-based barbecue sauce to the world. Our recipe is loosely based on the version chef Sean Brock serves at his restaurant Husk in Charleston, South Carolina.

- 1 cup mayonnaise
- ¼ cup apple cider vinegar
- 1 tablespoon hot chili paste (such as sambal oelek)
- 1 teaspoon Worcestershire sauce
- ½ teaspoon celery seeds
- ¼ teaspoon Aleppo pepper or ¼ crushed red pepper flakes
- ¼ teaspoon cayenne pepper
- Kosher salt and freshly ground black pepper

Whisk mayonnaise, vinegar, hot chili paste, Worcestershire sauce, celery seeds, Aleppo pepper, and cayenne in a small bowl; season with salt and pepper. Sauce can be made 5 days ahead. Cover and chill.

Bon Appétit  
Cathy Crawford

