

Alabama White Sauce

Recipe Yield: 96 oz.
Serving Size: 1 oz. per Sandwich
Category: Sauce/Condiment
HACCP: Same Day Preparation

Highest Student Approval Rating: 100%



SWP Item	Ingredient	As Purchased Weight
19006	Mayonnaise	2 lb. 8.8 oz.
	Apple Cider Vinegar	1 lb. 9.8 oz.
12005	Lemon Juice	4.8 oz.
	Horseradish	4.8 oz.
19219	Pepper	0.21 oz.

SWP Item	Ingredient	As Purchased Weight
19204	Salt	1.27 oz.
19230	Granulated Garlic	0.42 oz.
19237	Onion Powder	0.21 oz.
19220	Cayenne	0.21 oz.

Sauce is intended to be served over pulled pork on a sandwich, but it is good with absolutely anything!

Instructions

1. While pork is cooking, combine all sauce ingredients in a bowl.
2. Mix well until smooth.
3. Refrigerate sauce until service.

Serving = 1 oz. per sandwich

Serving Instructions:

For each sandwich, add 3 oz. of shredded pork to a hamburger bun. Top with 1 oz. white sauce. Serve immediately.

Click [HERE](#) for a link to Chef Ann's amazing pulled pork recipe!

Nutritional Information

Calories: 62.933 kcal	Total Fat: 4.122 g	Sat. Fat: 0.607 g	Trans Fat: 0.00 g
Cholesterol: 6.024 mg	Sodium: 232.538 mg	Carbohydrates: 1.057 g	Dietary Fiber: 0.110 g
Total Sugars: 0.241 g	Added Sugars: 0.00 g	Protein: 0.186 g	

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