



Big Bob Gibson's White BBQ Sauce Copycat

Oscar · 29/09/2024



Prep Time

8

Difficulty

Medium

Servings

N/A

Description

This is not the EXACT Big Bob Gibson White Sauce recipe. However, it is hard to tell the difference in taste. Adjust the ratios to make the spice and/or consistency what your taste buds prefer. Great for BBQ drizzled on shrimp tacos, sandwiches, etc.

Ingredients

- ½ cup mayonnaise - 2 tablespoons apple cider vinegar - 1 tablespoon white sugar - ½ teaspoon lemon juice - ½ teaspoon prepared horseradish - ½ teaspoon salt - ½ teaspoon ground black pepper - ? teaspoon cayenne pepper - 2 tablespoons water
- or more to taste

Instructions

1. Stir mayonnaise
2. vinegar
3. sugar
4. lemon juice
5. horseradish
6. salt
7. black pepper
8. and cayenne pepper together in a bowl until smooth. Slowly stream water into the sauce
9. increasing the amount until you reach your desired consistency. Cook's Note If you are using this recipe to grill
10. be sure to add the sauce during the last few minutes to avoid burning.If you are using this on seafood
11. I recommend adding a teaspoon of garlic powder as well!