



6 SERVINGS



5 MINUTES



177 CALS

White BBQ Sauce Is a Savory Substitute Everybody Will Enjoy

SOPHIE VIAU

Ingredients

- 1 cup mayonnaise
- 1/4 cup cider vinegar
- 1 tbsp lemon juice
- 2 tbsp maple syrup
- 1 tsp garlic powder
- 1 tsp dried oregano
- 1 tsp fresh ground black pepper
- 1/2 tsp fresh ground coarse salt

Instructions



PREP: 05M

| COOK:&NBSP;

| READY IN: 05M

1. Mix all ingredients in a bowl with a whisk to obtain a smooth cream. Cover and refrigerate until ready to serve. Keeps for up to a week.