

White BBQ Sauce

- 1 cup mayo
- 1 T lemon juice
- 1/4 cup apple cider vinegar
- 3 tablespoon sugar
- 1 tablespoon coarse horseradish (not the sauce kind)
- 1 tablespoon chipotle powder
- 1 teaspoon parsley
- 1 teaspoon pepper

Combine and refrigerate. Sauce will thicken as it sits. Should last 3-4 days (if not more...)