



Lea James Hot Chicken

Alabama White BBQ

Type
Sauces

Food Cost	Labor Cost	Prime Cost	Unit Cost		
\$10.08	\$0.00	\$10.08	\$3.36 / quart		
Portion	Portion Size	Prep Time mins	Cook Time mins	Batch Size	Shelf Life
				3 quart	7 Days

DESCRIPTION

Best used within 1 week when refrigerated

ALLERGENS

Eggs	Fish	Gluten	Milk	Peanuts	Sesame	Shellfish	Soy	Tree Nuts
Does	Does	No	No	No	No	No	No	No

INGREDIENTS

8 cup	Dry Goods, Mayonnaise, Heavy	\$7.72	2 cup	Produce, VINEGAR APPLE CIDER SPW LN	\$1.62
2	Worcestershire Sauce	\$0.00	2	Dry Good, Cayenne Pepper, tablespoon Spice	\$0.44
2	Dry Goods, Black Pepper, tablespoon Ground	\$0.3			

PREPARATION & PROCEDURES

1. Combine all ingredients in a mixing bowl
2. Whisk until smooth and well combined
3. Refrigerate for at least 2 hours before serving (flavors meld better)
4. Stir before each use