

Title:

White Barbecue Sauce - Sweet, Sour, Tickling and Tangy

Word Count:

400

Summary:

White Barbecue Sauces of Alabama are different from most other barbecue sauces in the use of their bases. These sauces are predominantly mayonnaise based, unlike the traditional and ubiquitous tomato.

Keywords:

barbecue,bbq,barbeque,white,sauce,food,grilling,cooking,gourmet,hot sauce

Article Body:

BBQ sauce is generally a basic mixture of tomatoes, sugar and vinegar. Tomatoes used can be in various forms such as tomato sauce, paste, puree and even ketchup. Sugar adds sweetness to the barbecue sauce and can either be corn syrup, honey or molasses. The addition of vinegar, on the other hand, lends a sour flavor to the bbq sauce and can be in the form of beer, white or flavored vinegar, wine or citrus juices. In general, bbq sauces can be used throughout the barbecue process from preparation to cooking.

Bechamel sauce or White Barbecue Sauce has a long and illustrious history. It has been a pet of the French food connoisseurs, since 1651. One of the mother sauces of French cuisine, the white sauce is nowadays made by whisking scalded milk gradually into a white flour-butter roux. However, it can also be made by whisking a kneaded flour-butter beurre manié into scalded milk. The thickness of the final sauce depends on the proportions of milk and flour. White Barbecue sauce, unquestionably adds a delicate flavoring to your meat dishes.

White Barbecue Sauces of Alabama are different from most other barbecue sauces in the use of their bases. These sauces are predominantly mayonnaise based, unlike the traditional and ubiquitous tomato. Chicken, turkey or pork - these white sauces are taste uppers beyond imagination. Like its tomato- and mustard-based cousins, white barbecue sauce comes in shades ranging from porcelain to putty. There are also differences in consistency. Some sauces flow like fat free milk, while others are more reminiscent of a creamy dressing. As for the ingredients, well, purists such as Myra Grissom, owner of Miss Myra's Pit Bar-B-Q in Birmingham, insists there are only four items who play the role: mayonnaise, vinegar, salt, and coarsely ground pepper. Perking up salads or

topping pulled pork sandwiches or grilled fish whatever you are up to these sauces are great.

Smuggler's Run White Grilling Sauce and Big Bob Gibson White BBQ sauce are sauces that can be recommended, without any hesitation. Mayonnaise, Egg Yolks, Water, Corn Syrup, Vinegar, Salt, Spices, Calcium Disodium, Cider Vinegar, Onion, Garlic, White Pepper, Salt and Xanthium Gum are what goes into the making of this taste bud rocker.

Big Bob Gibson White BBQ sauce comprises distilled vinegar, sugar, salt, spices, egg yolks, mustard flour, paprika and garlic. Poultry, pork, seafood, and wild game-Big Bob, goes with them comfortably enough.