

Recipe: White 3C BBQ Sauce

From the Kitchen of: *My Sister's Pantry*

Ingredients:

2/3 Cup Mayo

1 TBS 3C Spice

1TBS Sugar

1/2 Cup Lemon Juice

1/2 Cup Vinegar

3 Lbs Chicken Breasts, Thighs or
Drumsticks

Directions: In a small bowl combine the mayo, 3C Spice, and Sugar, gradually whisk in Lemon Juice and Vinegar. Pour over the chicken and let marinate at least 30 minutes (over night is better). After marinating grill chicken until done. If desired set back a portion of the fresh marinade to baste chicken with during the cooking.

