

CHICK-FIL-A SAUCE

Last Modified: 10/21/2020

F EASY

PREP: 5 Min
COOK: N/A
REFRIGERATED

BAR & RESTAURANT COPY

MAKES 2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Mayonnaise (Hellmann's)	
1/4	Cup	Honey	
1/4	Cup	Yellow Mustard (French's)	
2	Tbsp	Dijon Mustard (Grey Poupon)	
2	Tbsp	Fresh Lemon Juice	
4	Tsp	BBQ Sauce (Open Pit Brown Sugar & Bourbon)	
1	Drop	Liquid Smoke (Colgin)	
1	Tsp	Garlic Powder	
1	Tsp	Onion Powder	
1/2	Tsp	Sea Salt	
1	Tsp	Cider Vinegar (Heinz)	

PREPARATION	
FACTOID	This Sauce is GREAT on Chicken & hot French Fries! Try it on anything, you'll like it!
CAUTION	Since there is Mayonnaise in this, It lasts only a short time while refrigerated. It's easy to make so make it the morning you'll need it.
TOOLS	1) Medium Mixing Bowl
PREP	None.
1	In a medium mixing bowl, thoroughly combine all of the listed ingredients together.
2	Cover & refrigerate for 2 hours for the flavors to marry.
SERVE	Stir to mix well just before serving. Sealed tightly in a small plastic squirt bottle, this Sauce will last for around a week when refrigerated.

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