

## Low-Point White Barbecue Sauce

Ingredients:

- 1 1/2 cups fat-free mayonnaise
- 1/4 cup white wine vinegar, or white cooking wine
- 1 garlic glove, minced
- 1/2 Tbs ground pepper
- 1 Tbs spicy brown mustard
- 1 tsp. Splenda
- 1 tsp. salt
- 2 tsp. cream style horseradish (regular horseradish works too)

Mix all ingredients together and enjoy. Refrigerate leftover sauce and use within a week and a half.

Points per serving - .4 for 2 Tbs

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))