



Bar-B-Que Broccoli Salad

Recipe uses white BBQ sauce from Pitmaster Pat Martin

- 4-6 cups broccoli florets, cut into bitesize pieces
- 3/4 cup diced red onion
- 3/4 cup shredded sharp cheddar cheese
- 1/4 cup cooked crumbled bacon
- 1/4 cup raisins, optional
- 1 cup Alabama BBQ White Sauce or other white barbecue sauce
- 1 tablespoon mayonnaise

In a large bowl, combine broccoli, onion, cheese, bacon, and raisins.
In a separate bowl, whisk together Alabama White Sauce and mayonnaise.
Pour dressing over salad and toss to coat. Cover and refrigerate before serving.
Serves: 4 to 6

Note: If salad seems a little dry, toss with additional white sauce before serving.

Cook's Note: You can even add a few chopped pecans or sunflower seeds for some extra crunch. It can be made ahead and stored in the refrigerator.

For More Information See: <https://www.eatdrinkmississippi.com/post/pat-martin-a-legacy-of-whole-hog-bbq>

About the recipe

One of the Bar-B-Que Joint's most famous and popular side items is the Broccoli Salad. It's cool and crunchy with bacon and cheese in it. After coleslaw, it's just about the perfect thing to eat with some pulled pork or smoked brisket. This isn't the exact recipe that is served since that is a secret recipe from Martin's grandmother. It uses the Alabama BBQ White Sauce as a dressing and is easy to make at home if you aren't near the Bar-B-Que Joint location.

Recipe for Alabama White Sauce:

Alabama BBQ White Sauce (Adapted from Martin's "Life of Fire" book

Makes about 2 cups

1-1/4 cups mayonnaise

1/2 cup apple cider vinegar

3/4 teaspoon Worcestershire sauce

1 tablespoon honey

1 small garlic clove, finely grated

1/2 tablespoon Diamond Crystal kosher salt

1/2 tablespoon freshly ground black pepper

3/4 teaspoon chile or chili powder

1/2 teaspoon red pepper flakes or as desired

1/4 teaspoon cayenne pepper or as desired

1/2 teaspoon ground cinnamon

Directions for Alabama BBQ White Sauce:

In a medium bowl, whisk together all the ingredients. Transfer to an airtight container; store in the refrigerator, can be refrigerated for up to 2 weeks.