

NORTH CAROLINA VINEGAR BBQ MUSTARD SAUCE

F EASY

Last Modified: 08/21/2014

PREP: 1 Hr
COOK: 1 Hr
STOVETOP

SAUCE-BBQ

MAKES 2 CUPS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-----|---------|------------------------------|----------|
| 2 | Cups | Cider Vinegar (Heinz) | |
| 1/2 | Cup | Light Brown Sugar | Packed |
| 2 | Tbsp | Brown Mustard | |
| 1 | 6 Oz | Can Tomato Paste (Contadina) | |
| 2 | Tbsp | Coarse Kosher Salt | |
| 1 | Tbsp | Crushed Red Pepper Flakes | To Taste |

OPTIONAL

| | | | |
|------|-----|-----------------------|----------|
| 1+/- | Tsp | Liquid Smoke (Colgin) | To Taste |
|------|-----|-----------------------|----------|

PREPARATION

| | |
|----------------|--|
| NOTE | While there may not be a lot of ingredient differences between the #1 and #2 Sauces, the slight flavor differences are relatively easy to discern when sampled side-by-side. |
| OPTIONS | If you prefer smokey BBQ Sauces, you may add in a little liquid smoke flavoring at the end along with the Red Pepper Flakes, but BE CAREFUL - Liquid Smoke can overpower a Sauce QUICKLY - Taste, Taste, Taste as you add. |
| CAUTION | Do NOT breathe in the steam coming off of this while cooking, your lungs will temporarily complain very strongly. |
| TOOLS | 1) Small Mixing Bowl 2) Small Saucepan & Lid |
| PREP | None. |
| 1 | Mix all ingredients except the Red Pepper Flakes and whisk until the Sugar and Salt are completely dissolved. |
| 2 | Heat in a non-reactive saucepan over medium high heat until boiling, add in Red Pepper Flakes to taste. (REMEMBERING That the longer they cook the hotter they get). |
| 3 | Because of it's heavy Vinegar and Sugar content, this Sauce will store in the refrigerator for months in a tightly sealed glass jar. |
| 4 | Add to Pulled Pork Barbeque as a Sandwich flavoring or a Beef Brisket Drizzle. This Sauce is NEVER used as a cooking slather. |