

NORTH CAROLINA VINEGAR BBQ SRIRACHA SAUCE

F EASY

Last Modified: 08/21/2014

PREP: 5 Min
COOK: 10 Min
STOVETOP

SAUCE-BBQ

MAKES 2+ CUPS

QUA	MEASURE	INGREDIENT	PROCESS
2	Cups	Cider Vinegar (Heinz)	
6	Tbsp	Ketchup (Heinz)	
4	Tbsp	Dark Brown Sugar	
4	Tsp	Coarse Kosher Salt	
1	Tbsp	Ground Black Pepper	
1 +/-	Tbsp	Sriracha Hot Chili Sauce (Huy Fong)	To Taste

OPTIONAL

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

FACTOID	This flavorful Sauce has it's roots based in the Northern portions of North Carolina. You will find it proudly served at BBQ's EVERYWHERE in the USA!
OPTIONS	If you prefer smokey BBQ Sauces, you may add in a little liquid smoke flavoring at the end along with the Sriracha, 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 strongly complain.
TOOLS	1) Small Mixing Bowl 2) Small Saucepan & Lid
PREP	None.
1	Mix all ingredients except the Hot Sauce and whisk until the Sugar and Salt are completely dissolved.
2	Heat the mixture in a non-reactive saucepan over medium high heat until boiling (adding in your favorite Hot Sauce near the end to taste).
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 BBQ Beef Brisket. This Sauce is NEVER used as a cooking slather.