

# 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
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## PREPARATION

<b>NOTE</b>	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.
<b>OPTIONS</b>	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.
<b>CAUTION</b>	Do NOT breathe in the steam coming off of this while cooking, your lungs will temporarily complain very strongly.
<b>TOOLS</b>	1) Small Mixing Bowl 2) Small Saucepan & Lid
<b>PREP</b>	None.
<b>1</b>	Mix all ingredients except the Red Pepper Flakes and whisk until the Sugar and Salt are completely dissolved.
<b>2</b>	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).
<b>3</b>	Because of it's heavy Vinegar and Sugar content, this Sauce will store in the refrigerator for months in a tightly sealed glass jar.
<b>4</b>	Add to Pulled Pork Barbeque as a Sandwich flavoring or a Beef Brisket Drizzle. This Sauce is NEVER used as a cooking slather.

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