

Carolina Barbecue Sauce Recipe



This Carolina Barbecue Sauce Recipe is a Southern vinegar based barbecue sauce made for pulled pork. It is easy, cheap, and fast to make. There is NO reason to buy it.

Course	Sauce
Cuisine	American, Southern
Cook Time	10 minutes
Total Time	10 minutes
Servings	12
Calories	18kcal
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Ingredients

- 2 cups apple cider vinegar
- 2 tablespoons dark brown sugar
- 1 tablespoon ketchup
- ½ tsp cayenne pepper
- 1 teaspoon of red pepper flakes
- 1 teaspoon of ground pepper
- 1 teaspoon salt

Instructions

1. Place all ingredients in a pan.
2. Cook on stove top at Medium heat.
3. Bring to a boil.
4. Whisk together until sugar and salt are completely dissolved. Remove from heat.
5. Cool to room temperature.
6. Pour sauce into a jar or bottle. For best results, refrigerate one day before serving.
7. Shake well before serving.

Notes

I put my sauce in a mason jar. Old salad dressing bottles are also great for storing your sauce.

You can serve immediately, but this sauce is best made 24 hours or more in advance.

Nutrition

Calories: 18kcal | Carbohydrates: 2g | Sodium: 210mg | Potassium: 36mg | Sugar: 2g | Vitamin A: 85IU | Calcium: 4mg | Iron: 0.1mg