



Carolina Mustard BBQ Sauce Recipe

Ingredients

- 1 cup yellow mustard
- 1/4 cup honey
- 1/4 cup brown sugar
- 1/2 cup apple cider vinegar
- 2 tablespoons ketchup
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1 teaspoon salt
- 1 teaspoon hot sauce

Instructions

- 1.) Combine all ingredients in a medium-sized saucepan. Cook over medium-low heat, stirring frequently for five minutes. You don't want the sauce to boil or reduce, the heat is just to ensure the sugars melt and distribute evenly throughout the sauce.
- 2.) Remove the sauce from the heat and allow it to cool.
- 3.) Use the sauce immediately or transfer it to a lidded jar. This BBQ sauce will last up to two weeks in the refrigerator in an airtight container.

Prep Time: 5 minutes ~ Cook Time: 10 minutes ~ Total Time: 15 minutes

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