

Carolina BBQ Sauce: A Tangy Southern Classic That Elevates Any Grill Game

Looking for a bold, tangy sauce that delivers smoky heat with a vinegar kick? This



TIME
7 min

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INGREDIENTS

- 1 cup apple cider vinegar
- ... cup yellow mustard
- ... cup ketchup
- ... cup brown sugar
- 1 tablespoon honey (optional for added sweetness)
- 1 teaspoon Worcestershire sauce
- 1 teaspoon smoked paprika
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{2}$ teaspoon salt (adjust to taste)
- ... teaspoon black pepper
- ... teaspoon cayenne pepper (optional for heat)
- $\frac{1}{2}$ teaspoon red pepper flakes (for that spicy kick)

DIRECTIONS

- 1.** Mix the Base: In a medium saucepan over medium heat, whisk together:
- 2.** Apple cider vinegar
- 3.** Yellow mustard
- 4.** Ketchup
- 5.** Brown sugar
- 6.** Honey (if using)
- 7.** Season the Sauce: Stir in:
- 8.** Worcestershire sauce
- 9.** Smoked paprika
- 10.** Garlic powder
- 11.** Onion powder
- 12.** Salt
- 13.** Black pepper
- 14.** Cayenne pepper (optional)
- 15.** Red pepper flakes
- 16.** Simmer Until Rich: Bring to a gentle simmer. Cook for 5-7 minutes, stirring occasionally, until it thickens slightly.
- 17.** Cool & Store: Let it cool to room temperature. Store in an airtight jar in the fridge for up to 2 weeks. Shake or stir before using.

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