



Tangy Carolina Barbecue Sauce



Ingredients:

- 1 cup apple cider vinegar
- 1 cup ketchup
- ½ cup brown sugar
- ⅓ cup yellow mustard
- 1 tablespoons onion powder
- 1 teaspoon garlic powder
- ¼ teaspoon chili powder
- ¼ teaspoon salt
- Dash of Worcestershire sauce

Method:

1. Dump everything into a medium saucepan set to low heat. Whisk together to combine. Increase heat to high and bring to a boil.
2. Boil, stirring often, for 5 minutes or until the sauce has reduced by ⅓.
3. Remove from the heat and store in a one-pint mason jar in the fridge for up to 2 weeks.