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RECIPE: CAROLINA GOLD BBQ SAUCE

FEATURED RECIPE



YIELD: 2 CUPS

PREP TIME: 5 MINUTES

COOK TIME: 0 MINUTES

WHY IT WORKS:

- This was developed in South Carolina specifically for Chicken and pork.
- The sharp mustard , sweet sugar and heat from three different peppers balances this sauce .

INGREDIENTS:

- Mustard, yellow 1 cup
- Vinegar, cider 1/2 cup
- Sugar, light brown 1/2 cup packed
- Pepper, Cayenne 1/4 tsp
- Pepper, black 1 1/2 tsp
- Pepper, white 1/8 tsp

PREPERATION:

- 1.) In a medium sized bowl, stir all the ingredients together.
- 2.) That's it. Incredibly simple.
- 3.) Hold in the fridge for at least 3 weeks.