

Eastern North Carolina BBQ Sauce

Savannah · 29/09/2024



Prep Time

1 day 5 mins

Difficult

Medium

Servings

32

Description

This Carolina vinegar BBQ sauce is the closest to what you will find in any of the BBQ restaurants here in North Carolina I have tried a lot of recipes for eastern North Carolina BBQ sauce This is on the hot side so you may wish to adjust the cayenne pepper and tabasco sauce for a milder flavor

Ingredients

- - 1 cup white vinegar - 1 cup cider vinegar - 1 tablespoon brown sugar - 1 tablespoon cayenne pepper - 1 tablespoon hot pepper sauce (e.g. Tabasco™)
- or to taste - 1 teaspoon salt - 1 teaspoon ground black pepper

Instructions

1. Combine white vinegar
2. cider vinegar
3. brown sugar
4. cayenne pepper
5. hot pepper sauce
6. salt
7. and pepper in a jar or bottle with a tight-fitting lid; shake well. Refrigerate sauce
8. shaking occasionally
9. until flavors blend
10. 1 to 2 days. Store in the refrigerator for up to 2 months.