

VinegarBased BBQ Sauce

Savannah · 29/09/2024

**Prep Time**

4 hrs 5 mins

Difficult

Medium

Servings

10

Description

This vinegarbased BBQ sauce is popular in North Carolina You can use it as a basting sauce or mix it into cooked meat when ready to eat

Ingredients

— - 1 cup cider vinegar - 1 tablespoon brown sugar - 1 tablespoon kosher salt - 1 teaspoon crushed red pepper flakes - ½ teaspoon cayenne pepper

Instructions

1. Stir together vinegar
2. brown sugar
3. kosher salt
4. red pepper flakes
5. and cayenne pepper in a small bowl until combined. Allow to sit at room temperature until flavors meld
6. 4 to 8 hours.