

## SKOY SAUCE

### Carolina Barbeque

*Makes ~1 Liter | Vinegar-Forward | Thin & Punchy*

#### INGREDIENTS

Apple cider vinegar .....	2 1/4 cups
Yellow mustard .....	1 1/2 cups
Brown sugar .....	6 tbsp
Worcestershire sauce .....	3 tbsp
Butter .....	5 tbsp
Red pepper flakes .....	1 tbsp
Black pepper .....	1 tbsp
Garlic powder .....	1 tbsp

#### METHOD

Combine everything in a saucepan over medium heat. Stir until smooth and bring to a low simmer. Cook 5 minutes. Cool and jar. Shake before each use (it will separate). Keeps in the fridge basically forever.

Date made: \_\_\_\_\_

*Spoon over pulled pork, rice bowls, or anything  
that needs acid + heat + mustard bite.*