



# EASTERN NC BBQ SAUCE

SERVINGS: 2 cups

ACTIVE TIME: 10 mins

TOTAL TIME: 10 mins

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Take a trip to eastern North Carolina with this tasty barbecue sauce. This sauce packs a vinegary punch, balanced with a little brown sugar and goes great atop the City Style Pulled Pork recipe. If your taste buds prefer a sweeter sauce, this might not be for you, but if you're curious as to what all the talk is about, take a leap of faith and enjoy the wonders of this vinegar-based treat!

## Ingredients

- > 1 1/2 cup apple cider vinegar
- > 1/2 cup water
- > 1/4 cup minced onion
- > 3 garlic cloves, minced
- > 2 tablespoons ketchup
- > 2 tablespoons light brown sugar
- > 1 heavy tablespoon tomato paste
- > 2 teaspoons cumin
- > 2 teaspoons garlic powder
- > 2 teaspoons onion powder
- > 2 teaspoons chile powder
- > 2 teaspoons black pepper
- > 1 teaspoon mustard powder
- > 1 teaspoon cayenne pepper
- > Salt to taste

## Directions

If you have an immersion blender, you can go ahead and put all ingredients into a mason jar and blend until the sauce is well mixed. It should be slightly thick but still fairly thin. If you don't have one, I would recommend combining all the ingredients into a mixing bowl and whisking it vigorously until combined. Ideally, you should make the sauce the day before you plan to use it so the flavors can fully develop. If that's not possible, a couple hours should suffice. Pour a generous amount on pulled pork and serve on a roll with coleslaw for a delicious Southern treat!



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## Shopping List

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| <input type="checkbox"/> apple cider vinegar | <input type="checkbox"/> small can tomato paste | <input type="checkbox"/> chile powder   |
| <input type="checkbox"/> 1 onion             | <input type="checkbox"/> cumin                  | <input type="checkbox"/> black pepper   |
| <input type="checkbox"/> garlic              | <input type="checkbox"/> garlic powder          | <input type="checkbox"/> mustard powder |
| <input type="checkbox"/> ketchup             | <input type="checkbox"/> onion powder           | <input type="checkbox"/> cayenne pepper |
| <input type="checkbox"/> light brown sugar   |   |   |