

# Eastern North Carolina BBQ Sauce

Servings: 32

Yield: 2 cups



I have tried a lot of recipes of Eastern North Carolina BBQ Sauce. This is the closest to what you will find in any of the BBQ Restaurants here in North Carolina. It is on the hot side, so you may wish to adjust the cayenne pepper and Tabasco™ sauce for milder flavor.

By RODEO3829



## 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

## Directions

### Step 1

Combine the white vinegar, cider vinegar, brown sugar, cayenne pepper, hot pepper sauce, salt and pepper in a jar or bottle with a tight-fitting lid. Refrigerate for 1 to 2 days before using so that the flavors will blend. Shake occasionally, and store for up to 2 months in the refrigerator.

## Nutrition Facts

**Per Serving:** 4 calories; carbohydrates 0.6g; sodium 76mg.