

3X5

Carolina Gold BBQ Sauce

INGREDIENTS:

1 cup apple cider vinegar
¼ cup dark brown sugar
¼ cup ketchup
¼ cup mustard
2 tbsp Worcestershire sauce
1 tsp table salt
2 tsp chili flakes (optional)

DIRECTIONS:

1. Heat up pan.
2. Add 1 cup of apple cider vinegar.
3. Add ¼ cup of dark brown sugar.
4. Add ¼ cup of ketchup.
5. Add ¼ cup of mustard.
6. Stir it until it becomes 1 smooth sauce and lower the heat.
7. Add 2 tbsp of Worcestershire sauce.
8. Add 1 tsp of table salt
9. Add 2 tsp of chili flakes (optional).
10. Let it slowly simmer for 5 minutes.



4X6

Carolina Gold BBQ Sauce

INGREDIENTS:

1 cup apple cider vinegar
¼ cup dark brown sugar
¼ cup ketchup
¼ cup mustard
2 tbsp Worcestershire sauce
1 tsp table salt
2 tsp chili flakes (optional)

DIRECTIONS:

1. Heat up pan.
2. Add 1 cup of apple cider vinegar.
3. Add ¼ cup of dark brown sugar.
4. Add ¼ cup of ketchup.
5. Add ¼ cup of mustard.
6. Stir it until it becomes 1 smooth sauce and lower the heat.
7. Add 2 tbsp of Worcestershire sauce.
8. Add 1 tsp of table salt
9. Add 2 tsp of chili flakes (optional).
10. Let it slowly simmer for 5 minutes



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