

## **Roxy's South Carolina Mustard Vinegar Sauce**

When I started making pulled pork I thought I should add a mustard vinegar sauce to the table as this is very common in the south. While I didn't believe I would ever use it I thought others might. So I searched the web and picked what appeared to be 5 of the most popular recipes and made them. This sauce was head and shoulders over the others and now there is always a squeeze bottle of it in our fridge. It's all I use on pulled pork. Friends use it on lots of things. Once I took some to my in-laws for them to try. As it happened I also took some smoked salmon and I had set them both down on the kitchen island. Later I found people were putting the mustard sauce on the salmon!

Another thing, I believe it continually gets better over time.

### Ingredients:

1 cup apple cider vinegar  
1/2 cup Yellow mustard  
1/4 cup onion finely minced  
2 cloves garlic pureed  
1/2 teaspoon black pepper  
1 tablespoon Worcestershire sauce  
1/2 cup brown sugar  
1/4 teaspoon cayenne pepper  
1/2 teaspoon salt  
1/2 teaspoon Tabasco sauce

Combine ingredients and simmer for 15 minutes, stirring occasionally.  
For a smoother sauce, blend on high for a few minutes.

### Notes:

- I had issues getting the onion fine enough; it would clog the spout of the squeeze bottle. I started using a grater for the onion and I no longer have this problem.
- This recipe makes approx. 13 fl. oz. (fills a squeeze bottle)

The recipe comes from here –

<http://www.thesmoking.com/forum/viewtopic.php?t=1359>