East Carolina BBQ Sauce

Description

For pulled pork I like a vinegar based sauce as opposed to traditional, thick barbecue sauce. This Carolina sauce is on the thin side and has a real TANG to it. If you feel the vinegar would be too strong for you, you can always cut it down by half, taste it and add accordingly.

I absolutely love this sauce squeezed on pulled pork and put between two pieces of white bread. Yum.



Summary

Yield: 1
Prep Time: 10 minutes
Category: Sauces
Cuisine: American

Ingredients

- 2 cups cider vinegar
- 2 tbsp molasses
- 1 tbsp dry ground mustard
- 1/2 tsp cayenne pepper
- 1 tbsp Worchestshire
- 1 cup brown sugar
- 4 tsp cornstarch

Instructions

In a medium saucepan over medium heat, mix cider vinegar, molasses, dry mustard, butter, cayenne pepper, Worcestershire and brown sugar.

Bring to a boil.

Mix 4 teaspoons cornstarch with 4 teaspoons cold water and slowly add to the sauce; simmer 1 minute.

The sauce will thicken a little but will remain mostly thin as this is the type of sauce it supposed to be (it will also thicken a bit more when it cools).

If you think the cornstarch became clumped in any way within the sauce, strain before pouring into a squeezable bottle.

Serve over pulled pork.