



smokey steve - douglas, georgia
Knows Enuf to be Dangerous!

Steve's Carolina Mustard Sauce

Part 1:

1 cup yellow mustard

1/4 cup water

2 tablespoon chili powder

1 teaspoon black pepper

1/4 cup packed brown sugar

1/2 cup sugar

3/4 cup apple cider vinegar

1 teaspoon white pepper

1/4 tsp cayenne pepper

Part 2:

2 tablespoon butter
1 tablespoon liquid smoke

1 tablespoon soy sauce

Directions:

Simmer Part 1 for 30 minutes.

Add Part 2, continue simmering for 10 to 15 more minutes.

Let cool and refrigerate for at least 24 hours.

Goes great on pulled pork sammiches, sometimes I add a little Saracha for heat, and don't forget the slaw!!!