

Carolina Gold BBQ Sauce

peppercoatbbq.com

Ingredients

3/4 cup Mustard
1 tbsp Dijon or Deli Mustard
1/2 cup Apple Cider Vinegar
1 tbsp Texas Pete
2 tbsp Water
1 cup Dark Brown Sugar
1 tbsp Seasoning Salt (Uncle Dave's Savory Salt)
1 tsp Chili Powder
1/2 tsp White Pepper
1 tsp Garlic Powder
1/4 tsp Chipotle Powder

Instructions

Slowly bring all ingredients to a boil while stirring. Hold at a low simmer for 10 minutes, continually stirring. Remove from heat and allow to cool. Sauce thickens as it cools.