

Carolina Mustard BBQ Sauce

Prep: 5 minutes • Cook: 5 minutes

A sweet, tangy South Carolina-style mustard and vinegar barbecue sauce with a deep golden hue, perfect for drizzling over smoked pork or grilled chicken.

Ingredients

- 1 cup yellow mustard
- 1/4 cup honey
- 1/4 cup apple cider vinegar
- 2 tablespoons ketchup
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon black pepper
- 1 teaspoon salt
- 1 teaspoon hot sauce (Cholula Original or your favorite)

Instructions

1. Combine all ingredients in a medium-sized saucepan.
2. Cook over medium-low heat, stirring frequently for 5 minutes; do not boil or reduce—just melt the sugars and blend the flavors.
3. Remove from heat and allow the sauce to cool.
4. Use immediately, or transfer to a lidded jar and refrigerate for up to 2 weeks.

Tags: Sauce, Barbecue, South Carolina, Mustard, Pork, Chicken
