

Carolina Vinegar BBQ Sauce

Prep: 5 minutes • Cook: 0 minutes

A sweet, tangy, and spicy Carolina-style vinegar sauce that cuts through rich meats and shines on pulled pork.

Ingredients

- 2 cups apple cider vinegar
- 1 1/2 cups water
- 1/2 cup ketchup
- 1/4 cup brown sugar
- 2 tablespoons salt
- 1 tablespoon black pepper
- 1 tablespoon red pepper flakes

Instructions

1. Combine all ingredients in a lidded jar and shake to mix.
2. Refrigerate for 24 hours to allow flavors to meld and the sugar to dissolve.
3. Shake again before serving. Store refrigerated for up to 2 weeks.

Tags: BBQ, Sauce, Carolina, Vinegar Based, Pulled Pork, No Cook
