

Tangy Carolina Barbecue Sauce

INGREDIENTS

- 1 cup apple cider vinegar
- 1 cup ketchup
- 1/2 cup brown sugar
- 1/3 cup yellow mustard
- 1 tablespoons onion powder
- 1 teaspoon garlic powder
- 1/4 teaspoon chili powder
- 1/4 teaspoon salt
- Dash of Worcestershire sauce

INSTRUCTIONS

1. Dump everything into a medium saucepan set to low heat. Whisk together to combine. Increase heat to high and bring to a boil.
2. Boil, stirring often, for 5 minutes or until the sauce has reduced by 1/3.
Remove from the heat and store in a one pint mason jar in the fridge for up to 2 weeks.