Carolina BBQ Sauce

**Makes 3 cups**

2 cups prepared yellow mustard (ballpark style)

2/3 cup cider vinegar

3 tablespoons tomato paste

1/2 teaspoon chipotle Tabasco sauce or you favorite hot sauce

3/4 cup sugar

1 tablespoon mustard powder

2 teaspoons chicken bouillon granules or 1 cube or 1 teaspoon chicken soup base

2 teaspoons dried rosemary leaves

1 teaspoon celery seed

2 teaspoons onion powder

2 teaspoons garlic powder

2 teaspoons Morton coarse kosher salt

1 teaspoon freshly ground finely ground black pepper

Technique:

Mix the wet ingredients together in a bowl.

2. If you are using a bouillon cube, crush it with a spoon in a bowl or mortar & pestle and add itto the bowl. Crush the rosemary leaves and celery seed in a mortar & pestle or in a blender and add it to the bowl. Add the rest of the dry ingredients to the bowl and mixthoroughly.

Simmer for 10 minutes to pasteurize it.

Leftovers will keep in the fridge for months.