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## Smokin Okies Vinegar Mop for Pulled Pork

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**SmokinOkie**  
Livin' the BBQ  
Dream

 posted February 18, 2001 07:48 PM

Pulled this off the old cookshack site, wanted to post some of the "best of".  
Please add your information that you've learned so others may learn.

Okay Gang, Our last adventure today in Pulled Pork is a Vinegar Based Sauce.

I've used this as a baste/mop, as a finishing sauce (finishing to me is putting the sauce on during the last hour) and also a serving sauce. Kick up the heat a notch in this one if you like:

**Smokin Okies Vinegar Mop for Pulled Pork**  
(also called an Eastern Carolina Sauce)

- 2 cups cider vinegar
- 1/2 cup brown sugar (packed)
- 2 tablespoons salt (I like the flavor in Kosher/Sea Salt and bigger granules)
- 2 tablespoon red pepper (crushed)
- 1 teaspoon cayenne (I've also used Hungarian Paprika)

Don't need to cook this sauce, just combine, let sit overnight. Put this on your Butt, it'll go wild.


Good Q'in Smokin Okie

Posts: **14066** | Location: **Oklahoma City, OK, USA** | Registered: **January 25, 2001**

**Lucky Strikes**

 posted March 03, 2001 06:52 AM

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I am making a butt for tonight's season opening Formula One race and I've decided to give this sauce a try. I figure if I don't like the taste I'll still be able to use the remainder of the sauce to remove the varnish from some old furniture or something. 

[This message has been edited by Lucky Strikes (edited March 03, 2001).]

Posts: **23** | Registered: **March 02, 2001**

**SmokinOkie**  
Livin' the BBQ  
Dream

 posted March 03, 2001 07:04 AM

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ow, oh, the pain of it 

yeah, use it for paint remover...

you'll be eating those words and come back here and tell us how you enjoyed it.

I like it, a forum member with attitude.

You'll fit in just fine.

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**Smokin Okie**  
*It's done when it's done*  
**Cookshack BBQ Guide Page**

Posts: **14066** | Location: **Oklahoma City, OK, USA** | Registered: **January 25, 2001**

**Pete**

 posted March 03, 2001 03:08 PM

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