



CAROLINA MUSTARD BBQ SAUCE RECIPE

TANGY, SWEET, SMOKY, AND JUST A LITTLE SPICY, THIS HOMEMADE CAROLINA MUSTARD BBQ SAUCE COMBINES CLASSIC YELLOW MUSTARD, HONEY, APPLE CIDER VINEGAR, AND BROWN SUGAR WITH CHERRY SMOKED SEA SALT AND CHERRY SMOKED PEPPERCORN. IT'S AN EASY HOMEMADE BBQ SAUCE THAT'S ESPECIALLY GOOD WITH PULLED PORK, GRILLED CHICKEN, RIBS, SANDWICHES, AND MORE.



				
PREP TIME 5 MIN	COOK TIME 10 MIN	TOTAL TIME 15 MIN	SERVINGS 1 ½ CUPS	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: COMBINE THE INGREDIENTS

- ADD THE YELLOW MUSTARD, HONEY, APPLE CIDER VINEGAR, KETCHUP, BROWN SUGAR, WORCESTERSHIRE SAUCE, CHERRY SMOKED PEPPERCORN, CHERRY SMOKED SEA SALT, AND HOT SAUCE TO A SMALL SAUCEPAN.

STEP 2: WHISK UNTIL SMOOTH

- WHISK EVERYTHING TOGETHER OVER MEDIUM-LOW HEAT UNTIL THE INGREDIENTS ARE COMPLETELY COMBINED AND THE BROWN SUGAR BEGINS TO DISSOLVE.

STEP 3: GENTLY SIMMER

- BRING THE SAUCE TO A GENTLE SIMMER. REDUCE THE HEAT TO LOW AND COOK FOR APPROXIMATELY 8-10 MINUTES, STIRRING OCCASIONALLY.
- AVOID A HARD BOIL. YOU'RE SIMPLY ALLOWING THE INGREDIENTS TO COMBINE AND THE FLAVORS TO DEVELOP.

STEP 4: TASTE AND ADJUST

- REMOVE THE SAUCE FROM THE HEAT AND TASTE.
- FOR ADDITIONAL HEAT, ADD A LITTLE MORE HOT SAUCE. IF YOU PREFER IT SLIGHTLY SWEETER, ADD A TOUCH MORE HONEY.

STEP 5: COOL AND SERVE

- ALLOW THE SAUCE TO COOL BEFORE SERVING. IT WILL THICKEN SLIGHTLY AS IT COOLS.
- USE IMMEDIATELY OR TRANSFER IT TO AN AIRTIGHT CONTAINER AND REFRIGERATE.

SMOKEHOUSE KITCHEN TIPS:

- GIVE IT TIME. THE SAUCE IS GOOD IMMEDIATELY, BUT THE FLAVORS BECOME EVEN BETTER AFTER SEVERAL HOURS IN THE REFRIGERATOR.
- KEEP THE HEAT GENTLE. A LOW SIMMER IS ALL THAT'S NEEDED TO BRING THE INGREDIENTS TOGETHER.
- PREPARE THE SAUCE THE DAY BEFORE A COOKOUT AND LET THE FLAVORS DEVELOP OVERNIGHT.

INGREDIENTS

- 1 CUP YELLOW MUSTARD
- ¼ CUP HONEY
- ¼ CUP APPLE CIDER VINEGAR
- 2 TABLESPOONS KETCHUP
- 2 TABLESPOONS BROWN SUGAR
- 1 TABLESPOON WORCESTERSHIRE SAUCE
- ½ TEASPOON CHERRY SMOKED PEPPERCORN, FRESHLY GROUND
- 1 TEASPOON CHERRY SMOKED SEA SALT
- 1 TEASPOON HOT SAUCE

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- CHERRY SMOKED SEA SALT
- CHERRY SMOKED PEPPERCORN

WHAT TO SERVE WITH

- PULLED PORK
- PORK TENDERLOIN
- PORK CHOPS
- BBQ RIBS
- GRILLED CHICKEN
- SMOKED CHICKEN
- BURGERS
- SAUSAGE
- CHICKEN TENDERS
- SANDWICHES
- ROASTED POTATOES
- GRILLED VEGETABLES