

East Carolina Barbecue Sauce

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/east-carolina-vinegar-bbq-sauce-recipe-food-network-fair-food>

Ingredients:

- 2 cups cider vinegar you can cut this in half if you think it will be too vinegary for you
- 2 tablespoons molasses
- 1 tablespoon dry mustard ground
- 1/2 cup butter
- 1/2 teaspoon cayenne pepper
- 1 tablespoon worcestershire
- 1 cup dark brown sugar packed
- 4 teaspoons cornstarch

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 67 grams
3. Cholesterol: 60 milligrams
4. Fat: 24 grams
5. Protein: 1 grams
6. SaturatedFat: 15 grams
7. Sodium: 230 milligrams
8. Sugar: 60 grams

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