

# Carolina Mustard BBQ Sauce for Pulled Pork

Yield: 4 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-pulled-pork-recipe-vinegar>

## Ingredients:

- 1 cup yellow mustard prepared
- 3/4 cup brown sugar
- 3/4 cup vinegar
- 1/4 cup water
- 1 tablespoon chili powder
- 1 teaspoon black pepper
- 1/2 teaspoon cayenne
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1 teaspoon salt
- 3 tablespoons butter

## Nutrition:

1. Calories: 220 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 25 milligrams
4. Fat: 9 grams
5. Fiber: 2 grams
6. Protein: 2 grams
7. SaturatedFat: 5 grams
8. Sodium: 760 milligrams
9. Sugar: 27 grams

---

Thank you for visiting our website. Hope you enjoy Carolina Mustard BBQ Sauce for Pulled Pork above. You can see more 15 southern pulled pork recipe vinegar Taste the magic today! to get more great cooking ideas.