

# Eastern North Carolina Barbeque Sauce

Yield: 8 min  
Total Time: 190 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-soul-barbeque-ribs-recipe>

## Ingredients:

- 2 quarts cider vinegar
- 1/4 cup salt
- 2 tablespoons cayenne pepper
- 3 tablespoons red pepper flakes
- 1 cup light brown sugar
- 1 tablespoon hot pepper sauce

## Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 31 grams
3. Fat: 0.5 grams
4. Fiber: 1 grams
5. Sodium: 3600 milligrams
6. Sugar: 27 grams

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