



CAROLINA BBQ SAUCE

YIELD: 2.5 CUPS

INGREDIENTS:

1 CUP	MUSTARD
2 TBL	RED CHILI PASTE
1 CUP	BROWN SUGAR
1 TBL	SOY SAUCE
3 CUPS	APPLE CIDER VINEGAR
1/4 CUP	WORCESTER
2 TSP	LIQUID SMOKE
1 TSP	BLACK PEPPER
1 TSP	KOSHER SALT

METHOD:

- PLACE ALL INGREDIENTS INTO A POT AND BRING TO A BOIL OVER HIGH HEAT
- ONCE BOILING, REDUCE FLAME TO MEDIUM HIGH
- REDUCE SAUCE FOR 20 MINUTES, STIRRING OCCASIONALLY

SPICY PORK BURGER

YIELD: 6 BURGERS

INGREDIENTS:

2.5 #	PULLED PORK, CHOPPED
3/4 #	HOT SAUSAGE