



# CAROLINA GOLD BBQ SAUCE

*Our Carolina Gold BBQ Sauce is a tangy, slightly sweet, mustard-based sauce that's perfect for backyard cookouts and long weekend gatherings. Bold and balanced, it brings just the right kick to grilled chicken, pulled pork, or roasted veggies. Whether you're hosting a Memorial Day BBQ or just firing up the grill with friends, this sauce is your go-to for bold, crowd-pleasing flavor.*



PREP TIME  
5 MIN



COOK TIME  
35 MIN



SERVES  
20 PEOPLE

## INGREDIENTS

Apple Cider Vinegar	1 cup
Mustard	3/4 cup
Tomato Paste	1/2 cup
Granulated Sugar	3/4 cup
Molasses	1 tbsp
Ketchup	1/2 cup
Water	1/2 cup
Worcestershire Sauce	1 tsp
Onion Powder	1 tsp
Paprika	2 tbsp
Salt	1 tsp
Black Pepper	1 tsp
Cayenne Pepper	1/4 tsp
Ground Cinnamon	1/8 tsp
Ground Cloves	1/8 tsp
Garlic Powder	1/4 tsp

## INSTRUCTIONS

1. Whisk together all dry ingredients.
2. Add mustard, tomato paste, molasses, ketchup, slowly add vinegar and water to dry mixture.
3. Whisk until blended.
4. Heat over medium-low heat.
5. Simmer for 30-35 minutes.
6. Let sauce completely cool.
7. Store in an airtight container.

Notes:

Want to save time? Skip the simmer and blend everything cold for a tangy, no-cook version that still packs a punch.