

Carolina Gold BBQ Sauce

DEVELOPED BY: Washington State University

Servings: 14

Serving Size: 2 Fl Oz

Ingredients	Quantity	Measure
Mustard Yellow	2	Cups
Agave	¼	Cup
Brown Sugar	½	Cup
Cider Vinegar	½	Cup
Black Pepper Ground	1	teaspoon
Vegan Worcestershire	2	Teaspoons
Cayenne Pepper	½	teaspoon

Preparation

1. In a heavy bottom saucepan, combine all ingredients over medium heat.
2. Bring to a simmer and cook gently for about 5 minutes to bring the flavors together. Remove from heat.
3. Place in appropriate container to cool and store for later use.

