

Easy Eastern North Carolina BBQ Sauce

Ingredients:

1 cup white vinegar

1 cup apple cider vinegar

1 TBS. brown sugar

2 tsp. cayenne pepper

2 tsp. red pepper flakes

2 tsp. tabasco sauce

2 tsp. siracha sauce

1 tsp. salt

1 tsp. ground black pepper

Directions:

Combine the ingredients in a jar with a tight-fitting lid and shake well. Refrigerate for 1-2 days before using so the flavors will blend, shaking a couple times a day. Shake occasionally and you can store for a couple of months in the refrigerator. Feel free to adjust the ingredients to your taste!