

Tangy Eastern Carolina BBQ Sauce

By Chef Carrie Wong

2 cup prepared yellow mustard
1 cup sugar
1/2 cup light brown sugar
1 1/2 cup cider vinegar
1/2 cup water
1/2 cup ground onions
1/4 Cup Pork Magic
1 Tablespoon chili powder
1 teaspoon soy sauce
1 T Worcestershire
1/2 cup butter
1 tablespoon liquid smoke (hickory flavoring)

Mix all except soy, butter and smoke.

Simmer 30 minutes. Stir in remaining ingredients and simmer for 10 more minutes.