



Hogfather Carolina BBQ Sauce

Ingredients

- 2 cups apple cider vinegar
- 2 cups water
- 1/4 cup Worcestershire sauce
- 1/2 stick of butter
- 2 Guajillo dried chili pods
- 2 Ancho dried chili pods
- 2 Arbol dried chili pods
- 1 cups Ketchup
- 1/2 cup spicy brown mustard
- 3/4 cup brown sugar
- 2 tablespoons chili powder
- 1 tablespoon salt
- 2 tablespoons Meat Church The Gospel rub

Make the Sauce

1. Remove stems and seeds from the chiles.
2. In a saucepan, combine butter, apple cider vinegar, water, chilis, and Worcestershire sauce and simmer until chilis have rehydrated.
3. Pour chilis and liquid into a blender and add chili powder, brown sugar, salt, Meat Church seasoning and puree.
4. Add ketchup and mustard and blend until smooth.
5. Transfer to a container and refrigerate for 3 days to allow flavors to meld.

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