

Mustard Sauce
Tangy Mustard Based Finishing Sauce

Sauces

INGREDIENTS:

1/3 C BBQ Sauce
1/3 C Spicy Brown Mustard
3 Tbls PyroDust Medium
1 Tbls + 2 tsp Hot Sauce
Cider Vinegar to make up 1 quart

DIRECTIONS:

In a 1 quart jar add BBQ Sauce, Spicy Brown Mustard, PyroDust and hot sauce.
Fill remainder of jar with Cider vinegar.
Shake well to mix

Notes.

This is a great finishing sauce to use on your pulled pork!