

**PyroDust**  
**North Carolina Inspired Sauce**

Perfect for your pulled pork sandwiches

BBQ Sauce

**INGREDIENTS:**

- 1 Cup White Vinegar
- 1 Cup Cider Vinegar
- 2 Tbls PyroDust
- Optional
- 1 tsp Red pepper flakes



**DIRECTIONS:**

Mix everything in a 1 Quart Mason jar shake well every 30 minutes, while Your Pork shoulder or Roast is on the smoker. This will give you about 10 to 12 hours for the spices to infuse in the vinegar.

Shake well before use, Refrigerate leftovers.  
Optional:

Add a teaspoon of Red Pepper flakes for a bit more kick.

Tip:  
Make this up a day in advance.

Add a splash of this to your pulled pork while reheating, to help keep it moist.