

Carolina Mustard Barbecue Sauce Recipe



Carolina Mustard Barbecue Sauce is the easiest homemade BBQ sauce recipe you'll find! This mustard BBQ sauce is so easy to make, spicy, & flavorful!

Course	BBQ
Cuisine	American
Keyword	bbq sauce
Prep Time	5 minutes
Cook Time	5 minutes
Total Time	10 minutes
Servings	12 servings
Calories	57kcal
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Ingredients

- 1 cup yellow mustard
- 1/4 cup honey
- 1/4 cup light brown sugar
- 1/2 cup apple cider vinegar
- 1 tablespoon chipotle pepper in adobo minced
- 1 tablespoon ketchup
- 2 teaspoons Worcestershire sauce
- 1 teaspoon garlic powder
- ground black pepper to taste

Instructions

1. Mix all ingredients well.
2. For best results, refrigerate in an airtight container overnight to allow the flavors to develop.
3. To serve, warm in a pot over very low heat and use on grilled meats like pulled pork or chicken.

Notes

Makes about 2 cups

Nutrition

Calories: 57kcal | Carbohydrates: 12g | Protein: 1g | Sodium: 269mg | Potassium: 52mg | Sugar: 10g | Vitamin A: 0.8% | Vitamin C: 0.5% | Calcium: 1.6% | Iron: 2.3%