

## Vaunted Vinegar Sauce

*If you're one of the millions of Americans who have never tried anything except tomato-based barbecue sauces, a taste of this could be a real revelation. Thin, vinegary sauces of this style are as indigenous to the Southeast as summer humidity and a lot more enjoyable, particularly on pork. A pig couldn't ask for a finer finish.*

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|------------------------------------|---|
| 2 cups cider or white vinegar      | 1 teaspoon fresh-ground black pepper        |
| 2 tablespoons sugar or brown sugar | 1 teaspoon cayenne or hot red pepper flakes |
| 2 teaspoons salt                   |   |

*Makes about 2 cups*

Combine all the ingredients in a bowl and stir to dissolve the sugar. Serve at room temperature or chilled. The sauce keeps indefinitely.

## Carolina Red

*The geographic gradation of sauces in North Carolina is fascinating. Toward the eastern shore, pitmasters favor a vinegar style, such as our Vaunted Vinegar Sauce, while their colleagues on the opposite, western border are inclined toward a thick, sweet-sour, ketchup-based sauce. This "Red" from the central Piedmont region is right in-between, blending the best of the rest of the state.*

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|---|--------------------|
| 1½ cups cider vinegar                       | 1 tablespoon sugar |
| ½ cup ketchup                               | 1 teaspoon salt    |
| ½ teaspoon cayenne or hot red pepper flakes |                    |

*Makes about 2 cups*

Combine all the ingredients in a bowl and stir to dissolve the sugar. Serve at room temperature or chilled. The sauce keeps indefinitely.

This type of vinegar sauce is probably a direct descendant of early English ketchups, which were made with vinegar, mushrooms, and sometimes oysters, but never tomatoes. It can double as a mop, unlike tomato-based sauces, which are rarely applied before the last hour of cooking because they burn.

