

# Carolina Mustard

**Courses:** Sauce

**Categories:** Condiment, Sauce

## Ingredients

Ingredients

3/4 Cup yellow Mustard

1 Cup Apple Cider Vinegar

1 Tsp Coco Amino (or Worcestershire)

2 TBSP Ketchup

1 Tsp Garlic powder

1 TBSP Red Pepper Flakes

2 Tsp Salt

2 TBSP brown sugar

2 oz Honey

## Directions

Combine all ingredients in a saucepan, mix. Cook on low heat stirring continuously to prevent scorching for 5-7 minutes. Pull from heat, pour into container, place in fridge. Best if used twelve or more hours after cooking.