



JONES VALLEY TEACHING FARM

SUMMER BBQ SAUCE

MAKES: about 1 ½ cup of sauce

INGREDIENTS:

- ⇒ ½ cup white vinegar
- ⇒ ½ cup apple cider vinegar
- ⇒ 1 Tbsp. sugar or honey
- ⇒ 1 tsp. salt
- ⇒ 1 tsp. pepper
- ⇒ 2 Tbsp. lemon juice (juice from one lemon)
- ⇒ 2 tsp. Worcestershire sauce
- ⇒ 1 tsp. cayenne pepper (omit if you don't want spice)
- ⇒ Spices and herbs, to taste

INSTRUCTIONS:

1. Combine vinegars, sugar, salt, pepper, lemon juice, Worcestershire sauce, cayenne, and other spices and herbs.
2. Stir together well then place in mason jar or other container with a lid.
3. Refrigerate for 1 to 2 days before using so that the flavors will blend. Shake occasionally.

