

Carolina Vinegar Sauce



Ingredients

- 1 cup distilled white vinegar
- 1 cup apple cider vinegar
- 1 tbsp. sugar
- 1 tbsp. crushed red chile flakes
- 1 tbsp. hot sauce
- 1 tbsp. kosher salt
- 1 tsp. ground black pepper
- ½ tsp. paprika

Info

- **Prep:** 5
- **Cook:** 5
- **Serves:** 2 cups
- [Source](#)

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Directions

1. Combine vinegars, sugar, chile flakes, hot sauce, salt, pepper, and paprika in a storage container.

[southern](#), [vinegar](#), [barbecue](#), [hot sauce](#), [sauce](#)

From:
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Last update: **2024/01/07 13:33**

