Pig Picker Pucker Sauce

Steven Raichlen's Barbecue Bible: Sauces, Rubs and Marinades, 2000



An accompaniment to pulled pork, or pulled chicken.

1 1/2 cups cider vinegar

3/4 cup cold water

2 tablespoons sugar, or to taste (I used Splenda)

1 tablespoon hot pepper flakes

1 small onion, thinly sliced

1 1/2 tablespoons kosher salt, or to taste

1/2 teaspoon freshly ground black pepper

Serving Ideas: This sauce is best with pulled or chopped barbecue pork (this amount will saturate about 4-8 pounds of meat). If desired, reserve just a little bit to pour and mix over some chopped cabbage (which you can pile onto the sandwiches). This style of tart sauce is from North Carolina, an area that has no interest in sweet tomato or ketchup-based barbecue sauces.

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 12

This is a sauce known mostly in North Carolina - no ketchup or tomato products at all. You'd think it would make the sliders or sandwiches sour. Not so. The sweet meat more or less absorbs the vinegar sauce and makes it even more succulent.

1. Combine all the ingredients in a ceramic or glass (not metal) bowl. Stir to dissolve dry ingredients.
2. Can be made ahead, but can also be made just before using. It's best added to the meat and allowed to soak in some before serving. If it's allowed to sit awhile it will mellow-out the onions a little bit.

Yield: 2 1/2 cups

Per Serving (excluding unknown items): 16 Calories; trace Fat (0.8% calories from fat); trace Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 706mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fat; 1/2 Other Carbohydrates.