

South Carolina Mustard BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
4	cups	yellow mustard
8	ounces	beer
1/2	cup	apple cider vinegar
8	tablespoons	brown sugar
1/2	cup	tomato puree
2	teaspoons	worcestershire sauce
1	tablespoon	cayenne
1	tablespoon	fresh cracked black pepper
2	teaspoons	salt
1 1/2	teaspoons	garlic powder

Heat all ingredients in a sauce pan over medium high heat and mix well. Cook until sauce just begins to thicken.

Yield: "2 cups"