

C.V.C. Barbeque Sauce

2/3 CUP APPLE CIDER VINEGAR
 1/2 CUP DARK CANE SYRUP (OR MOLASSES)
 1 TSP COARSE BLACK PEPPER
 1/2 TSP CAYENNE PEPPER
 1/2 TSP ROASTED GARLIC POWDER
 1 TSP YELLOW MUSTARD
 1 CUP TOMATO SAUCE
 1 TSP SALT
 1 TSP ONION POWDER
 1 CUP WATER
 1 CUP BROWN SUGAR
 1 TSP SMOKED PAPRIKA
 1 1/2 CUPS KETCHUP

Bring all ingredients to a boil and simmer for 20 min. Store in a mason jar in refrigerator for up to 6 months. Omit cayenne and half of black pepper for mild sauce.

Chris's Rib Rub Recipe

1/2 CUP SUGAR
 1/2 CUP BROWN SUGAR
 2 TBSP. CAYENNE PEPPER
 1/2 CUP PAPRIKA
 2 TBSP. ONION POWDER
 1/2 CUP KOSHER SALT
 1/2 CUP COARSE GROUND BLACK PEPPER

Blend spices well and store in an air-tight container.