

Vol. 3

Q Tips

Pro Barbecue Secrets
From the Pitmasters at Old Carolina

OLD CAROLINA

*LEXINGTON-STYLE
BARBECUE SAUCE*

BATTLE
of
LEXINGTON
SEPT 18-19 201861

Old Carolina

~ Barbecue Company ~

Original barbecue. Authentic taste.

OLD CAROLINA
**LEXINGTON-STYLE
BARBECUE SAUCE**

Enjoy this Southern-inspired recipe!

Whisk together:

1½ cups Apple Cider Vinegar

1½ cups Tomato Ketchup

¼ cup Brown Sugar

1 tablespoon Worcestershire Sauce

1 tablespoon Honey

1 teaspoon Dry Mustard

1 teaspoon Salt

1 teaspoon Black Pepper

¼ teaspoon Celery Seed

¼ teaspoon Cayenne Pepper

About Lexington-style

A favorite in Lexington, NC, and in the “Piedmont” hilly areas of the western Carolinas. It is vinegar and pepper based, a lot like the East Carolina mop-sauce, but with a hint of tomato sauce added.

It’s the perfect complement to our Old Carolina ribs or pulled pork!

Visit oldcarolina.com or friend us on Facebook for the latest news, offers, upcoming store locations and more!

