Lee's "Down East" Sauce

2 quarts apple-cider vinegar
2 ounces crushed red pepper
2 tablespoons black pepper
2 tablespoons salt
1 tablespoon garlic powder

Mix well at room temperature. Add to chopped/pulled pork from an hickory wood coal smoked whole hog.

This is a pretty spicy version however. You may want to back off the red & black pepper for weenies.

A few variations on this “down east” recipe also add:
A teaspoon of ground cayenne
A twist or two of lemon
A teaspoon of molasses
A teaspoon of brown sugar
A teaspoon of Worcestershire sauce

If you use sugar or molasses bring this to a “simmer” for maximum mixing (and let it cool).

If you start adding ketchup (tomatoes) you've ventured into “Lexington or Western style” sauce—which to easterner's is a heathen sauce (that poisonous tomato!).