

## Lee's "Down East" Sauce

2 quarts apple-cider vinegar  
2 ounces crushed red pepper  
2 table spoons black pepper  
2 table spoons salt  
1 table spoon 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!).