Lexington-style Sauce
or “dip” as they say:

3 cups apple cider vinegar
2/3 cup brown sugar
1/ cup ketchup
2 table spoons Texas Pete
1 teaspoon each:
Salt, black pepper, Worcestershire, onion powder, garlic powder
2 teaspoons browning sauce (like Kitchen Bouquet)

Bring to a boil and simmer until brown sugar is dissolved completely.

This is added to a chopped hog shoulder.