

**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.