



TENNESSEE RED SAUCE

SERVES



DISH SAUCE	TIME 15 MINUTES	SKILL LEVEL HOME COOKS
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Tennessee red sauce (also known as Memphis-style barbecue sauce) is a tangy and spicy sauce that is a staple in the barbecue scene of Memphis, Tennessee.

INGREDIENTS

- ketchup
- vinegar
- Worcestershire sauce
- mustard
- cayenne pepper
- garlic powder
- paprika
- salt
- pepper

METHOD

- STEP 1** In a casserole, add them all together one by one. Add the apple cider vinegar, tomato ketchup, pure cane syrup, coarse ground black pepper, crushed red pepper flakes, kosher salt, and the mace.
- STEP 2** Turn on the heat. Bring it up to boil and reduce it to simmer and check on it if it needs to add anything.
- STEP 3** While boiling, you can taste test it if you like it sweet or not, if yes then you can add the sugar and reduce the heat and let it simmer for about 20 minutes.
- STEP 4** Turn off the heat.
- STEP 5** Pour it into a jar and let it cool.