

Harvey's Stank Sauce began life as my dad's vinegar BBQ sauce, which meant it had no choice but to find its way into Bramble Gap. **Harvey has reviewed this version, declared it passable, and would deny that statement under oath.**

This Eastern-style sauce is thin, tangy, peppery, and made for pulled pork, BBQ sandwiches, grilled chicken, roasted vegetables, collards, beans, or anything else that needs a sharp little kick.

Store in a clean glass jar in the refrigerator and use within two weeks. Shake well before using.

Harvey's Stank Sauce (Eastern Edition)

Ingredients:

1 cup distilled white vinegar	1 tsp. onion powder
1 cup apple cider vinegar	1 tsp. garlic powder
½ cup water	1 tsp. mustard powder
2 ½ Tbsp. brown sugar	1 tsp. kosher salt
1 Tbsp. red pepper flakes	1 tsp. smoked paprika
1 Tbsp. Texas Pete	½ tsp. black pepper



Directions:

Bring vinegars and water to a low boil in a medium-sized saucepan.

Whisk in remaining ingredients and continue to whisk until brown sugar and salt have dissolved.

Let cool to room temperature and store in a glass jar in the refrigerator.