

CHARLIE WOODLEY'S BBQ SAUCE

Ingredients

2 quarts white vinegar

3 cups sugar or to taste

1/4 cup of Salt or to taste

1 box of pickling spice

3 sticks of butter

Crushed red pepper to taste (Optional)

3 sliced lemons

2 teapoons of black pepper



Cooking Instructions

Combine the ingredients in a stock pot.

Bring to a boil while stirring thoroughly. Simmer for

10 minutes or until it reduces by 1/4. Remove from heat and let cool.

Bottle and store in the refrigerator. If loose spices are not wanted in the sauce, they can be tied in a cheesecloth bag or clean, preferably unused, white cotton sock and allowed to steep in the simmering sauce.

Use this sauce as a mopping sauce on the pit and as a condiment for dipping or flavoring the meat.

This sauce has a strong vinegar smell. Cooking outdoors is recommended.

This sauce recipe is attributed to Charlie Woodley, owner of Woodley's BBQ in Fayetteville, TN. Woodley's BBQ was a widely acclaimed BBQ joint from the 1950's to the 1990's. This "dip", as Charlie called it, is the perfect combination of sweet, tangy, and spicy. It was the signature sauce for his world-class barbeque.