

Both Debby and I like this sauce better than Roxy's but both are excellent sauces. I would characterize it as bolder than Roxy's and it's definitely thicker. This is the recipe as it came to me from a BBQ forum.

Carolina Mustard Sauce

¾ Cup Yellow Mustard
¾ Cup Red Wine Vinegar
½ Cup White Sugar
3 Tbsp. Dark Brown Sugar
2 Tbsp. Butter
2 Tsp. Salt
½ Tbsp. Worcestershire Sauce (Lea & Perrins)
½ Tsp. Soy Sauce
½ Tsp. Tabasco Sauce
1½ Tsp. Course Ground Black Pepper
1 Tsp. White Pepper

In a medium saucepan, combine ingredients, stirring to blend. Bring to boil, then lower to simmer for at least 30 minutes. Let stand at room temperature 1 hour before serving.

TIP: I use a handheld upright blender at the simmer point to really give it a good blend and aerate the sauce. It makes for a much smoother finished product!

<https://www.smokingmeatforums.com/threads/soflaquers-carolina-mustard-sauce.51920/>