

## Mop Sauce Recipe

This barbecue basting sauce goes exceptionally well on [pork](#), [ribs](#), chicken and turkey.

- 2 Cups cider vinegar
- 1 Cup water
- 1/2 Cup [barbecue rub](#) (Use the same rub that you used for your meat)
- 2 Tbsp. freshly ground black pepper
- 2 Tbsp. Kosher salt
- 1 Tbsp. Worcestershire sauce
- 1 Tbsp. paprika
- 1 tsp. cayenne pepper
- 1/2 tsp. ground mustard

Combine all ingredients in a [medium, non reactive, saucepan](#).

Heat over medium to medium low heat. Stir occasionally until the salt and sugar are dissolved.

You can put any leftover mop in the refrigerator, in a covered, non-reactive container and use it for your next barbecue.

Because of the high acid content, (the vinegar in this recipe), this sauce will keep in the fridge for many months.