



Recipe Courtesy of Cindy, Luv Subbin Executive Chef

## Vinegar & Pepper Sauce – Eastern South Carolina style

*Makes 1 cup*

1 cup distilled white vinegar

1 Tbsp. plus 2 tsp. sugar

3 tsp. lemon juice

1 ½ tsp. smoked paprika

¾ tsp. ground black pepper

½ tsp. paprika

½ tsp. chili powder

¼ tsp. crushed red pepper flakes

3 small dried porcini mushrooms

Put vinegar, lemon juice and sugar in a small saucepan and bring the mixture to a simmer.

Stir to dissolve the sugar.

Add in all the spices (both paprikas, black pepper, chili powder and red pepper flakes).

Simmer uncovered for 10 minutes then turn off the heat.

Add the dried mushrooms and stir. Cover and let the dried mushrooms steep in the hot liquid.

When cool, remove mushrooms and use as a marinade or grilling sauce.