

## **Mustard Sauce**

1 cup cider vinegar

¼ cup yellow mustard

¼ cup Worchester sauce

1 Tablespoon sugar

1 ½ teaspoon salt

1 teaspoon chili powder

½ teaspoon black pepper

¼ teaspoon cayenne pepper (hold if you don't enjoy the heat, but this heat is good for you!)

Dump all into a small 8 or 10 inch dutch oven fry pan and simmer for a couple minutes.

I use a pan stacker and heat right on top of my pot of rice.