North Carolina BBQ Sauce

sauce DIALED

basis cider vinegar = 200 g

	Ingredient	Grams	Baker's	Total	Method
1	cider vinegar	200	100.0%	44.6%	Mix in heavy-bottom pot.
	distilled white vinegar	200	100.0%	44.6%	
	maple syrup	30.0	15.0%	6.7%	
	red pepper flakes	10.0	5.0%	2.2%	
	black pepper, ground	3.0	1.5%	0.67%	
	sugar	5.0	2.5%	1.1%	
2					Simmer, stirring frequently to prevent sticking, until reduced to 250 g, about ***20 min***
3	salt	*to taste*			Season sauce, and refrigerate
	Total	**448**	224.0%	100.0%	