South Carolina BBQ Sauce (Modernist #1)

sauce DIALED

basis apple cider vinegar = 200 g variant of south-carolina-bbq-sauce

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