



## Hogfather Mustard Sauce

### Ingredients

- 2/3 C Worcestershire sauce
- 3/4 C apple cider vinegar
- 3/4 C white vinegar
- 2 Guajillo dried chiles stemmed and seeded
- 2 Arbol dried chiles stemmed and seeded
- 1 TB granulated garlic
- 1 tsp ground cumin
- 2 TB coarse black pepper
- 1.5 C sugar
- 1.5 C yellow mustard
- 1/2 C Frank's Red Hot
- 2 C Canola oil
- 1 g xanthan gum

### DIRECTIONS

Combine the Worcestershire, vinegars, spices, and sugar in a medium sauce pan and bring to a simmer over medium-low heat. Add the chiles and allow to rehydrate for 30 – 45 minutes.

Combine the mustard, hot sauce, and hot mixture into a blender and puree.

In a separate container, combine the oil and xanthan gum and whisk to combine.

With the blender slowly running, slowly pour the oil into the hot liquid to emulsify.

Taste for seasoning, add salt if desired.

**Connect With Us**

**TheHogfathersBBQ.com**

**Like us on Facebook**