

Semi-Traditional Cackalacky Sauces

(Makes about 2 cups)

Eastern Cackalacky Vinegar Sauce

- 1 tablespoon Cackalacky® Spice Sauce™
 - 2 cups apple cider vinegar
 - 1 tablespoon granulated sugar
 - 1 tablespoon crushed red pepper flakes
 - 1 tablespoon freshly ground black pepper
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Western Cackalacky Tomato & Vinegar Sauce

- 2 tablespoons Cackalacky® Spice Sauce™
 - 1 cup apple cider vinegar
 - 2 teaspoons salt
 - 2 teaspoons celery seed
 - 1 teaspoon ground cinnamon
 - 1 cup ketchup
 - 1 teaspoon chili powder
 - 1/4 teaspoon ground nutmeg
 - 1 teaspoon dark brown sugar
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South Cackalacky Mustard Sauce

- 1 tablespoon Cackalacky® Spice Sauce™
 - 1 1/2 cups prepared mustard
 - 5 tablespoons dark brown sugar
 - 4 tablespoons tomato paste
 - 3 tablespoons apple cider vinegar
 - 1 tablespoon Worcestershire sauce
 - 1/2 teaspoon ground cayenne
 - 1/2 teaspoon freshly ground black pepper
 - 1/2 teaspoon garlic powder
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