



Mop Sauce and Carolina Cole Slaw

Serves 4

We love the simplicity of this tangy vinegar-based Mop Sauce and the burst of flavor it adds to Pulled Pork and BBQ Brisket. We recommend serving both the sauce and slaw on the side for you and your guests to add & enjoy as needed!

INGREDIENTS

Mop Sauce:

- 1 cup Cider Vinegar
- 3 tbsp **Pine Street Market Sweet Cheeks BBQ Rub**
- 2 Garlic Cloves, smashed with the side of a chef knife

Carolina Cole Slaw:

- 4 cups Cabbage, shredded
- ½ cup Carrot, shredded
- ¼ cup Flat Leaf Parsley, chopped
- ½ cup Cider Vinegar
- 2 tbsp **Pine Street Market Sweet Cheeks BBQ Rub**
- 1 tbsp Sugar
- Kosher Salt, to taste

PREPARATION

- For the Mop Sauce: In a small bowl, whisk together vinegar, BBQ rub, and garlic. Stored in the refrigerator, the sauce will keep for 2 months.
- For the Carolina Cole Slaw: In a large bowl, combine cabbage, carrot, parsley, vinegar, BBQ rub, & sugar. Let slaw sit at room temperature for 15 minutes. Taste for seasoning.