Bourbon BBQ Glaze

Ingredients:

- 1 cup brown sugar
- 1/3 cup mustard
- 3 Tbsp apple cider vinegar
- 3 Tbsp bourbon
- 1 Tbsp hot sauce (I usually sneak in a bit more)
- 1 Tbsp BBQ rub

Directions:

1. Mix ingredients together in a cold saucepan
2. Allow the glaze to warm through, but lower the heat if it starts to boil
3. Brush meat with the warmed glaze

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