

## BBQ Sauces by Region

Region	Characteristics
Kansas City	Thick – Tomato based, sweet, and spicy with some heat
Texas	Thin - Tomato based, molasses and Worcestershire sauce
Memphis	Tomato based, molasses and brown sugar
Central S. Carolina	Thin - Mustard and vinegar
Western N. Carolina	Thin - Tomato based, ketchup, vinegar and sugar (sweet and sour)
Eastern N. Carolina	Thin - Vinegar based, sugar, crushed red pepper, salt and pepper
South S. Carolina / Georgia	Thin - Mustard based, tomato and vinegar
Kentucky	Black sauce made from Worcestershire sauce and vinegar
Florida	Tomato based, lemon, lime, vinegar and butter
Hawaiian	Sweet and sour, with fruits and fruit juices
Oriental	Soy sauce, peanuts with some heat