

## David's Mustard Based Asian BBQ Sauce

1.5 Cups rice vinegar  
1.5 Tablespoons of molasses  
1.0 Tablespoon light corn syrup  
4.0 Ounces (8 Tablespoons) of mustard  
1.0 Teaspoon Kosher salt  
1.0 Teaspoon of sugar  
1.0 Teaspoon of curry powder  
1.0 Teaspoon of cumin powder  
.25 Teaspoon of black pepper

Blend all ingredients into the vinegar in a sauce pan over low heat. Bring to a simmer and then set the pan aside to cool. When the sauce is cool pour it into a suitable container.