

BARBECUE SAUCE

Makes about 2 cups (475ml).

By Dennis W. Viau; modified from several sources.

This recipe has become so popular among people who know me, I decided to post it on my web site as a separate recipe. It is part of my Spareribs recipe. I wanted a barbecue sauce in which the predominant flavor would *not* be ketchup; so I decided to make my own.

Ingredients:

1 cup (237ml) apple cider vinegar
1 cup (237ml) bourbon
3 to 4 cloves garlic; minced
1 tablespoon red pepper flakes (optional)
3 ounces (85g) tomato paste (half a 6-ounce can)
1 tablespoon dijon mustard
1 teaspoon Creole seasoning
¼ cup packed (45g) brown sugar (any color)
1 teaspoon Wright's Liquid Smoke (hickory or mesquite)

Variations:

2 teaspoons Worcestershire sauce
2 tablespoons honey
Add an additional 1 to 2 ounces (28 to 57g) tomato paste
Other possibilities include soy sauce, lemon juice, ketchup, pineapple juice. There is plenty of room for experimentation.

Directions:

Combine all the ingredients in a saucepan and heat to boiling. Reduce the temperature to low and simmer, stirring often, 10 to 15 minutes. Cool, then transfer to a bowl and cover. Refrigerate until needed. Can be made in advance.

Optional: If using red pepper flakes, strain the sauce through a course sieve before storing it. You might need to push the sauce through the strainer with the back of a spoon.

This sauce contains sugar and tomatoes. It will therefore burn if you grill with it. Grill the chicken or meat without sauce until nearly done, then mop barbecue sauce onto the meat during the last few minutes of cooking. Arrange the pieces on a serving platter and garnish one time with additional sauce.



STEP-BY-STEP

1



Assemble all the ingredients for the barbecue sauce in a saucepan.

2



Bring the sauce to a boil over medium heat and then reduce the heat to low. Simmer, stirring often, to cook the sauce 10 to 15 minutes. For a thicker sauce, reduce the liquid further by cooking longer. Taste for salt at the end of the cooking time. I found that my sauce didn't need any additional salt.

Cool the sauce and refrigerate until needed. It can be made a day or two in advance.

When I include the optional red pepper flakes, I always strain the sauce, pushing it through a course sieve with the back of a spoon. I like my guests to detect a little spicy flavor, but I don't want to reveal the source.

Conclusion

This recipe has its own story. A friend asked me to prepare this sauce for a barbecue he was planning for family and friends. It's a regular gathering they enjoy once every month or two. There is always plenty of food left over. The group is also very talkative; some people never stop talking. My friend put the platter of chicken on the table and, oddly, everyone went silent. It was so conspicuous and unexpected, it caused he and his girlfriend to look at each other enquiringly. Finally someone spoke. "Where did you get this barbecue sauce?" They devoured the chicken and then started spreading it on grilled tri-tip and eating it until the that was nearly gone. The sauce was the favorite among the day's guests.