

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.

The step-by-step photos were removed. See the video for the preparation.

