

BBQ Sauce Base

Author: Bob and Robin Young

Start to Finish Time: 30 minutes

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Categories: BBQ Sauce

Yield: 1 qt

Source: Inspired by Rachael Ray

Description: Basic BBQ sauce. From this base just expand to make whatever sauce you want.



Ingredients

2 c Ketchup
4 T Dijon Mustard
4 T Dark Brown Sugar
3 T Maple Syrup
4 T Apple Cider Vinegar
4 T Worcestershire
Sauce
2 t fresh ground
Tellicherry Black Pepper
(You can use the BBQ
sauce at this point, but
add some different
ingredients to change it
slightly. ie., jalapeno
pepper, etc.)
4 ozs Jack Daniels or a
good Kentucky Bourbon
4 lg cloves Garlic,
chopped
Juice and Zest of 1
Orange

Directions -

In a small pot, combine the ketchup, mustard, brown sugar, maple syrup, vinegar, Worcestershire sauce and pepper for the basic BBQ Sauce.

Spice it up by adding to the pot, the bourbon, garlic and orange zest and juice. Simmer over medium-low heat, stirring occasionally, about 20 minutes.

Keep in a sealed container in the refrigerator for up to 1 month.