



CS BBQ Sauce

Source: *The Captain's Shack* Bob and Robin
Young, Boise, ID

Updated: 28 Feb 2024 PDF: CS-BBQ-Sauce.pdf

Prep: 20 min Cook: 20 min Total: 40 min

Yield: 2 qts

Note: A delicious blend of Kansas City style and Texas style BBQ sauce that is great with grilled beef, pork or chicken. A little spicy with the Aleppo Pepper. A little tangy with the vinegar and pomegranate molasses. A little sweet with the brown sugar. Aleppo Pepper: Named after the northern Syrian city of Aleppo, this spice is now largely sourced from Turkey and elsewhere, due to the challenges of growing and exporting from the war-torn Syrian region. It comes from a burgundy chile also known as the Halaby pepper.

Ingredients:

4 T Olive Oil

1 c Red Onion, diced fine

6 T Tomato Paste

2 T Worcestershire sauce

1 c Apple Cider Vinegar

43½ oz (3 cans) Fire Roasted Tomatoes and liquid

½ c Pomegranate Molasses

½ t Liquid Smoke

1 c Dark Brown Sugar

2 t Celtic Sea Salt

Freshly Ground Tellicherry Black Pepper, to taste

2 t Smoked Paprika

2 T Garlic Powder

1 t Onion Powder

1 t ground Cumin

1 T Dijon Mustard

1 t Dry Mustard

Generous pinch Aleppo Pepper, to taste. It can be spicy hot.

Directions:

In a medium non-stick sauce pan over low to medium low heat, add oil and once heated, add onions and cook for five minutes stirring with a wooden spoon.

Add tomato paste and mix and cook for five more minutes, stirring often.

Add all other ingredients and using an immersion blender, blend until your desired consistency is achieved. Heat, covered with a lid and cook on medium low to low for 20 minutes, stirring occasionally.

Stir again and cool for 24 hours. Pour into an airtight container and refrigerate until needed. This sauce will stay fresh in the refrigerator for up to 6 months in an airtight container.