
Pulled Pork BBQ Sauce

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Yield: 6 c

Preparation Time: 10 minutes

Start to Finish Time: 30 minutes

Categories: Bbq Sauce

Ratings: Easy - 5

Cooking Time: 20 minutes

This is a flavor packed BBQ sauce that is perfect with pulled pork.

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Ingredients

4 C Ketchup

2 C Brown Sugar, Packed

2 C Apple Cider Vinegar

1/2 C Yellow Mustard

1/2 C Honey

2 T Granulated Garlic

2 T Granulated Onion

2 T Chili Powder

2 T Tamarind Paste

1 T Ground Pepper

1 T Ground Ginger

1 T Hot Sauce (optional)

1 T Chipotle Powder (optional)

1 T Sea Salt

1 T Vanilla

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Directions

Combine all ingredients in a saucepan. Simmer until the tamarind paste has dissolved and all of the ingredients have combined.

Bring the sauce to a rapid boil for 5 minutes. Cool for 10 minutes then serve with pulled pork