



CS BBQ Sauce

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

Prep: 5 min **Cook:** 25 min **Total:** 30 min

Yield: 3 cups **PDF:** CS-BBQ-Sauce.pdf

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Note: This is a Kansas City Style sauce that is a perfect balance of sweet and tangy. Rich from the molasses, bright from the tomatoes and vinegar and just a very mild heat from the chili powder. A classic tomato based BBQ sauce that goes well with pork, chicken or beef.

Ingredients:

14 oz (1 can) Fire Roasted Tomatoes

1 c Ketchup

$\frac{3}{4}$ c Brown Sugar

$\frac{3}{4}$ c Apple Cider Vinegar

$\frac{1}{2}$ c Molasses, not sulfured

1 T Smoked Paprika

2 t Sea Salt

1 t fresh ground Black Pepper

2 t Chili Powder

4 T Garlic Powder

1 T Onion Powder

2 t Yellow Mustard

4 T Liquid Smoke

Directions:

Combine all ingredients, except the liquid smoke, in a medium saucepan. Whisk and bring to a boil over medium heat. Reduce heat to low and simmer for 20 minutes. Taste and adjust to your liking.

Remove from heat and allow to completely cool before transferring to an airtight container. Refrigerate for 12 hours before using. After the sauce has cooled down, add the liquid smoke 1 T at a time and stir to blend. Taste and adjust the smoke flavor to your liking. The BBQ Sauce will last for up to 2 months sealed tightly in an airtight container and refrigerated.