

# FLAVORED BARBECUE SAUCES

F EASY

Last Modified: 11/28/2016

PREP: 10 Min  
COOK: 20 Min  
STOVETOP

SAUCE-BBQ

**MAKES 2 CUPS**

QUA	MEASURE	INGREDIENT	PROCESS
<b>BASE BBQ SAUCE</b>			
2	Tbsp	Cider Vinegar (Heinz)	
1	Cup	Ketchup (Heinz)	
3	Tbsp	Dark Brown Sugar	
2	Tbsp	Worcestershire Sauce (Lea & Perrins)	
2	Tbsp	Dark Pure Maple Syrup	
1	Tbsp	Coarse Kosher Salt	
1	Tbsp	Orange Zest (Fresh)	
2	Tbsp	Ground Black Pepper	
2	Tbsp	Dijon Mustard	
2	Tbsp	Garlic	Fine Minced

<b>FLAVOR ADDITIVES (Pick One)</b>			
2	Shots	Bourbon (Wild Turkey is the strongest flavor)	
2	Tbsp	Teriyaki Sauce + 1 Tsp Ginger (Japan)	
2	Tbsp	Soy Sauce + 1 Tsp Ginger (China)	
2	Shots	Tequila + 1 Tsp Chipotle (Mexican)	
3	Tbsp	Mae Ploy Sweet Chili Sauce (Thai)	

<b>PREPARATION</b>	
<b>TOOLS</b>	1) Small Saucepan & Lid 2) Wire Whisk
<b>PREP</b>	<b>DISH</b> 1) Finely mince the Garlic Cloves and set them aside.
<b>1</b>	Mix all ingredients and whisk until the Sugar and Salt are completely dissolved.
<b>2</b>	In a non-reactive saucepan over medium high heat, heat until boiling.
<b>3</b>	Add in one of the Flavor Additives and simmer for 10 additional minutes
<b>4</b>	This Sauce will store in the refrigerator for months in a sealed glass jar.