

# BOURBON BARBECUE SAUCE

F EASY

Last Modified: 03/21/2012

PREP: 30 Min  
COOK: 1 Hr  
STOVETOP

SAUCE-BBQ

**MAKES 3 CUPS**

QUA	MEASURE	INGREDIENT	PROCESS
2	Cups	Bourbon (Wild Turkey)	
1	Bunch	Fresh Coriander Leaves (Cilantro)	Chopped
4	Cloves	Garlic	Minced
1/4	Cup	Fresh Ginger (Peeled)	Fine Chop
1	Tbsp	Coriander Seeds	
1	Tbsp	Mustard Seeds	
1	Tsp	Ground Cumin	
1+/-	Tsp	Cayenne Pepper	To Taste
1	Tbsp	Dijon Mustard	
1/2	Cup	Dark Brown Sugar	Packed
2	Tbsp	Kosher Salt	
3	Tbsp	Salted Butter	
1	Medium	Yellow Onion	Fine Dice
1	Cup	Pineapple Juice	
OR			
1	Cup	Orange Juice	
1	Cup	Tomato Juice (Campbells)	
1	Cup	Ketchup (Heinz)	
1	Cup	Water	

## PREPARATION

<b>FACTOID</b>	Since this BBQ Sauce is "Bourbon Flavored", the stronger the flavor is, the better - - Wild Turkey has a VERY strong Bourbon flavor - Jim Beam is only OK.
<b>OPTION</b>	This sauce is fantastic on Ribs, etc. But can be thickened to become either a Dipping or Drizzling or Garnishing Sauce for just about any kind of Meat or Seafood.
<b>TOOLS</b>	1) Large Saucepan & Lid 2) Fine Wire Strainer
<b>PREP</b>	<b>DISH</b> 1) Finely dice the Yellow Onion and set it aside. 2) Mince the Garlic Cloves and add them on top of the Onions. 3) Peel and finely chop the Ginger and set it aside. 4) Chop the Cilantro Leaves and add them on top of the Ginger.
<b>1</b>	In a large saucepan over medium heat, add the Butter, Onion and Garlic and saute until the Onions are transparent and you can smell the Garlic.
<b>2</b>	Reduce the heat to medium low, add in the remaining ingredients, cover and simmer for 45 minutes, stirring occasionally (Do NOT let burn - your patience will greatly reward you).
<b>3</b>	Pour the Sauce through a fine wire strainer and reheat it to a simmer uncovered. Let reduce until the Sauce reaches the desired consistency, AGAIN being extremely careful to not allow it to burn.

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The Sauce will store in the refrigerator for a week or two in a sealed glass jar. If you want it to store longer (and to have a little more "bite"), mix in 1/4 cup of Cider Vinegar at the start of the final thickening process.