

TEN 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
BASE BBQ SAUCE			
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

FLAVOR ADDITIVES (Pick One)			
2	Shots	Bourbon (Wild Turkey) [USA]	
2	Shots	Dark Rum (Meyers) + 1 Tsp Jerk Seasoning [Caribbean]	
2	Shots	Cognac (Courvosier VS) + 1 Shot Calvados [France]	
2	Shots	Irish Whiskey + 4 Tbsp Stout Beer [England]	
2	Shots	Brandy (Paul Masson) [Dutch]	
2	Shots	Amaretto (DiSarono) + 2 Tbsp Parmesan [Italy]	
2	Tbsp	Teriyaki Sauce + 1 Tsp Ginger [Japan]	
2	Tbsp	Soy Sauce + 1 Tsp Ginger [China]	
2	Shots	Tequila + 1 Tsp Chipotle [Mexico]	
3	Tbsp	Mae Ploy Sweet Chili Sauce [Thailand]	

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