

Bar-B-Que Sauce

(Finished Product is about One Quart)

This sauce is an excellent adjunct to smoked pork. I have not used this as a marinate for pork before it is cooked, but it is added to the meat prior to eating it. We use it on sliced tenderloin, pulled pork shoulder or rump roast, and smoked spare ribs. Typically, I will use a dry rub on these item and let them “marinate” with the dry rub for about 8 hours prior to smoking them. (See also recipe for dry rub.)

Wet Ingredients

- 1 10-12 oz bottle Heinz, Kraft or other inexpensive barbeque sauce
 - 2 cups vinegar (white or apple cider) *
 - 1 cup water (use to rinse out barbeque sauce bottle before adding to the mixture.) *
 - 4 Tbsp. Worcestershire sauce
 - 1 Tbsp. Tabasco sauce.
- * This ratio can be adjusted the next time you make the recipe if the vinegar taste is too strong -

Start with a 10-12 oz (small to medium sized) bottle of Heinz, Kraft, or some similar variety of barbeque sauce. (This acts as a “thickening” ingredient - some recipes may use ketchup or tomato paste for this.) Empty the content of the barbeque sauce bottle - or approximately one cup of ketchup or one small can of tomato paste- into a sauce pan. Add vinegar and water - stir until well mixed.

Place sauce pan on stove and bring to a slow simmer - just below the boiling point.

Mix the following Dry Ingredients in a small bowl

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| 2 | Tbsp. Ground Cayenne pepper | 2 | Tbsp. Ground Black pepper |
| 1 | Tbsp. Garlic salt | 1 | Tbsp. Lemon Pepper |
| 1 | Tbsp. onion powder | 1 | Tsp ground Cumin |
| 1 | Tsp Chili Powder (optional) (This would be personal preference item - several recipes call for this - however, I don’t usually associate this taste with barbeque pork - I omit it.) | | |
| 1 | Tbsp. Brown Sugar (optional) (To be creative, substitute Black Strap molasses, honey, or maple syrup - the amount can be varied depending on your preference for a hint of sweetness in a vinegar-based sauce. If you opt to use molasses, honey or syrup do NOT mix with the dry ingredients but add directly to the simmering liquid.) | | |

Stir the dry ingredients into the simmering liquid - add slowly while stirring to avoid clumping.

Add 4 tbsp Worcestershire sauce and one Tbsp Tabasco sauce.

Simmer for 20 minutes - stirring occasionally. Let cool for several hours, transfer contents to a quart jar and store in refrigerator. Save the plastic bottle of the starter sauce and fill it with your mixture for use at the table. Before applying this sauce to your barbeque meat, shake well to mix the suspension in case there was any separation during storage.

If you discover that you prefer a hotter sauce, add more Tabasco sauce and mix well.

If you taste test the liquid, it will taste much hotter from the spoon than it will when it is on the meat. If you find that the sauce is too hot, then use less on the meat and advise others that “a little goes a long way.”