

Sweet & Smokey BBQ Sauce

Ingredients:

½ cup apple cider vinegar
6 T packed brown sugar
¼ cup molasses
¼ cup honey
¼ cup Worcestershire sauce
2 T rum (*white or dark*)
2 T yellow mustard
2 T liquid smoke
1 T ground red chile pepper
2 T freshly ground black pepper
2 cloves garlic (*minced*)
1 t ground allspice
2 cups ketchup
2 cups Big John's Old West BBQ & Dippin Sauce
(*sold at Unger Meats*) or your fav bbq sauce



Directions:

Mix the first twelve ingredients together in a heavy saucepan over medium high heat. Bring to a boil, reduce the heat, and simmer until sauce is smooth and the brown sugar is dissolved, approximately 5 minutes.

Stir in ketchup and BBQ sauce and bring back up to a boil. Then reduce heat and simmer, stirring occasionally, until sauce is dark and thickened, approximately 30 minutes.

This is a great all-round BBQ sauce. Use it right away or cool to room temperature then transfer to jars or containers and refrigerate. The sauce will keep for several months in the fridge.

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