



Homemade BBQ Sauce

Better than any bottled stuff!

INGREDIENTS

From Weiss'

- Your favorite meat (chicken breasts, brisket, ribs, bone-in pork loin, etc.)

From your Grocer

- 2 cups ketchup
- 1/4 cup vinegar (cider preferred)
- 1/4 cup Worcestershire Sauce
- 1/2 cup brown sugar
- 3 Tbs. Molasses
- 1/2 Tbs. ground mustard
- 1/2 Tbs. black pepper (fresh ground is best)
- 1 Tbs. hot sauce

PREPARATION

- Add all ingredients to a large saucepan
- Bring to a boil and then simmer for 15 - 20 minutes uncovered, stirring often

This is your basic BBQ sauce. it can be stored in a clean jar in your refrigerator for several months.



MAKE IT YOUR OWN:

Now, the fun part!

Add in other ingredients to create your own, complex flavors. The best BBQ sauces have multiple ingredients, and are the result of experimenting to get the flavors you like best. You may find that you like different combinations with different meats. Try mixing in some of the below in different combinations and amounts and see what you like best.

Note: Adding liquid ingredients may require additional simmering to reduce your sauce to the proper consistency.

ADD-INS TO TRY:

- Soy sauce
- Applesauce
- Chilies in Adobo sauce (chopped fine or blended - a little goes a long way)
- Ground Cumin
- Garlic
- Garlic powder
- Orange juice
- Lime or Lemon juice
- Pineapple Juice
- Bourbon
- Honey
- Red Pepper flakes
- Your favorite meat rub
- Sautéed onions
- Pureed jalapeños