

Tried and True  
Recipes from the Fine Folks at:  
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



Tonto1117 – Theresa - Grand Rapids MI  
Professional Smoking Consultant

### Tonto's Spicy Apple BBQ Sauce

3 baking Apples, peeled, cored and diced.

1/2 cup minced onion

2 cloves Garlic, pureed.

1 tbsp. Olive oil

1/2 cup Water

1 1/2 cups Ketchup

3/4 cup Cider vinegar

1/4 cup Molasses

1/2 cup Turbinado sugar

1/2 cup Cane syrup

1 tsp Salt

1 tsp Cinnamon, ground

1 tsp. Nutmeg

<http://www.deejayssmokepit.net/>

1/2 tsp. Allspice

1/2 tsp. Black pepper

1/4 tsp. Clove, ground

1/2 tsp Cayenne pepper

1/4 cup cider vinegar, reserved.

I also add about a shot and a half of Jack Daniels

- In a saucepan over medium heat, sauté apples, onions and garlic in olive oil for 5 minutes till onions become translucent.

- Add water, reduce heat to low and simmer till apples dissolve, 20 minutes or so.

<http://www.deejayssmokepit.net/>

- Add remainder of ingredients and simmer on low heat for 45 minutes until sauce is thickened.
- Add remaining vinegar and incorporate.
- Place sauce in a blender and process till smooth.
- Cool sauce and refrigerate up to 2 weeks.

<http://www.deejayssmokepit.net/>