

Deejay's
Barbecue
Sauce
Book

**The Best Information Available From The Smoking Pros
On The Internet and the USDA**



Assembled and Compiled by Deejay 2006

Contents

Basic Tomato BBQ Sauce	3
Basic Vinegar BBQ Sauce	3
Basic Mustard BBQ Sauce.....	3
Texas Style Sauce.....	4
Consumer Reports 1991 BBQ Sauce.....	6
Dr BBQ's Big Time BBQ Cookbook vinegar sauce	7
Lexington Vinegar Sauce.....	8
Kansas City - No. 5 sauce.....	8
KC-style sauce	8
Danny Gaulden's "New" Rib Glaze	10
Deejay's Basic Pulled Pork Dipping Sauce	11
Deejay's Basic Beef Dipping Sauce.....	11
A Pulled Pork-Pulled Beef Sauce.....	11
All-Purpose Texas BBQ Sauce.....	12
Texas BBQ Sauce	12
Remus's Kansas City Classic Sauce.....	13
Memphis Magic BBQ Sauce.....	13
Basic All-American Barbecue Sauce	14
Western North Carolina Barbecue Sauce	14
Dreamland BBQ Sauce.....	15
Carolina Mustard Sauce	15
Coca-Cola Barbeque Sauce.....	15
Atomic Barbeque Sauce	16
Very Basic Barbeque Sause.....	16
Beer Homemade Barbecue Sauce Recipe	17
Chef Paul's Special MOJO Sauce With a Kick.....	17
Chef Paul's Apple Barbecue Sauce.....	17
Smoky Barbecue Sauce	18
"Finger Lickin" Picken's Sauce.....	18
1948 Original Barbecue Sauce	18
Emeril's BBQ Sauce.....	19

Basic Tomato BBQ Sauce

1 regular can of tomato sauce	1 can of tomato paste
2 tablespoons vinegar	2 tablespoons olive oil
2 tablespoons brown sugar	3 cloves garlic, crushed
4 tablespoons onion, minced	1 tablespoon Worcestershire sauce
1 teaspoon dry mustard	1 teaspoon cayenne
fresh ground pepper to taste	

Cook the garlic and onion until it's soft, and then add all the rest of the ingredients. Simmer on low for 20-30 minutes. Keep stirring it often so it doesn't burn, then refrigerate for a few days before you use it. This allows the flavors to blend and mellow.

Basic Vinegar BBQ Sauce

1 1/2 cups apple cider vinegar	1/2 cup hot water
2 tablespoons brown sugar	1 tablespoon paprika
1 teaspoon cayenne	1 teaspoon salt
1 teaspoon black pepper	

Stir the brown sugar into the hot water. Continue stirring until the sugar is completely dissolved. Add the remaining ingredients and heat on low for a few minutes. This perfect to coat pulled pork, but don't add so much that it gets soupy.

Basic Mustard BBQ Sauce

1 cup prepared yellow mustard	1/3 cup brown sugar
1/2 cup balsamic vinegar	2 tablespoons butter
1 tablespoon Worcestershire sauce	1 tablespoon lemon juice
1 teaspoon cayenne	

Mix all the ingredients in a saucepan and simmer on low for at least thirty minutes. This is great for southern pork style barbecue.

Once you've tried each of these BBQ sauce recipes, you can choose which is closest to what you want and begin modifying. Add or subtract ingredients, or change the amounts of different spices.

Finding the perfect barbecue sauce just takes time! Then you just have to decide whether to share your personal BBQ sauce recipe, or keep them begging!

Texas Style Sauce

32 oz Ketchup	1 C Apple Syrup (or frozen apple juice concentrate)
$\frac{1}{2}$ C Coke	1 T Worcestershire
2 † Chili Powder	1 † Black Pepper
1 † Onion Salt	1 † Garlic Powder
1 † Celery Salt	2 C Water (add until desired consistency achieved)
1 † Kosher Salt	

Note: Reduced apple juice or apple cider-4 cups reduces to 1/3 cup.

Kevi's Smokin' on the Mountain BBQ Sauce

1/2 cup Ketchup	1/2 cup Red wine vinegar
1/4 cup Brown sugar	1/8 cup Molasses
1/2 teaspoon Liquid Smoke	1/2 teaspoon Salt
1/4 teaspoon Pepper	1/4 teaspoon Garlic powder
1/4 teaspoon Onion powder	

PREPARATION:

Combine all ingredients and bring to boil.
Simmer 30 minutes or till desired thickness.

Topeka BBQ Sauce

2 cup(s) Water	3/4 cup Corn syrup, light
1 small can Tomato paste	1/2 cup Cider vinegar
3 tablespoon(s) Molasses	3 tablespoon(s) Brown sugar, dark
1 teaspoon Liquid Smoke	1/2 teaspoon Salt
1/4 teaspoon Onion powder	1/4 teaspoon Pepper
1/8 teaspoon Paprika	1/8 teaspoon Garlic powder
1 tablespoon Butter	1 tablespoon Worcestershire sauce

PREPARATION:

Combine all, except butter and Worcestershire sauce, whisking until smooth.
Bring to boil, reduce heat and simmer for 45-60 minutes.
Add butter and worcestshire.
Sauce must be refrigerated and used within one week.
DO NOT leave out at room temp.

Dena's BBQ Sauce

1 1/4 cup(s) Ketchup	1 cup Brown sugar
1 tablespoon Cider vinegar	1/4 cup Corn syrup, light
1/2 package Mrs. Grass Onion soup	2 tablespoon(s) Yellow mustard
1/2 teaspoon Basil, dried	1/2 teaspoon Garlic powder
1 tablespoon A1 Steak Sauce	1 tablespoon Hot sauce

PREPARATION:

Combine all and simmer for 10 minutes.

Jacqui's BBQ Sauce

1 medium Onion(s), diced	1 cup Water
1/2 Lemon(s)	1 1/2 cup(s) Ketchup
2 Bay leaf(s)	2 cup(s) Sugar
2 tablespoon(s) Pepper	1 teaspoon Tabasco
24 ounce(s) Tomato juice	2 tablespoon(s) Yellow mustard
3 tablespoon(s) Salt	4 tablespoon(s) Worcestershire sauce
1/2 cup Cider vinegar	

PREPARATION:

Simmer the first 5 ingredients for 1 hour.

Put contents thru sieve. Reserve the liquid and discard the solids.

Whisk mustard with Worcestershire, add to pot.

Add remaining ingredients and simmer for 2 hours.

KEVI's MISS PIGGY MUSTARD SAUCE recipe

".....From the kitchen of Kevin Taylor, the BBQ Guru

My personal favorite...it's pretty hot and very thick. To thin, just add more vinegar. To cut the heat, just adjust the hot sauce and the cayenne.

1 cup mustard	1/2 cup sugar
1/2 cup cider vinegar	1/4 cup brown sugar, light
2 tablespoons chili powder	1 teaspoon pepper
1 teaspoon white pepper	1 teaspoon cayenne pepper
1 tablespoon hot sauce	1 teaspoon soy sauce, dark

2 tablespoons butter

Combine all ingredients except soy sauce and butter. Add the vinegar last. Add to your desired thickness.

Simmer for 10 minutes.

Remove from heat and add butter and soy sauce....."

Consumer Reports 1991 BBQ Sauce

1 t. crushed garlic (2-3 cloves)	3/4 c. white vinegar
1 six-ounce can tomato paste	1/4 c. dark molasses
1/4 c. light molasses	1/4 c. water
2 T. orange marmalade	1-1/2 t. salt
1/2 t. black pepper	1/2 t. ginger
1/2 t. ground mustard	1/4 t. allspice
1/4 t. celery seed	1/4 t. dried thyme leaves
1/8 t. cayenne pepper	1 sm. bay leaf
1 T. liquid smoke	

In a medium-sized saucepan, combine all ingredients except liquid smoke. Bring to a boil. Reduce heat and simmer gently, uncovered, for 20 minutes, stirring occasionally. Remove from heat. Add liquid smoke. Stir.

Yield: About 2 cups. Preparation time: 30 minutes.

In the September 2006 issue, New York reader John Costa reports "with a few adaptations (darker molasses, more cayenne, orange zest instead of marmalade, no liquid smoke), I've been using it ever since, and watching those to whom I serve it fall into an ecstasy".

LEXINGTON-STYLE PIEDMONT BARBECUE SAUCE

Makes about 2 cups. "Most barbecue experts talk about Piedmont sauces always being mustard-based, as in the previous recipe. I have no problem with this, but I do remember reading (yes, I must confess that I do read cookbooks) in Jeanne Voltz's cookbook, "Barbecued Ribs, Smoked Butts and Other Great Feeds," a recipe for a Piedmont (Lexington-style) barbecue sauce that was vinegar-and-ketchup based. Here's my version. This is a fun, easy barbecue sauce. It's not too hot, but it is a little vinegary." — Paul Kirk

1 1/2 cups (360 g) cider vinegar	1 cup (240 g) ketchup
1/4 cup (50 g) sugar	1 tablespoon plus 1 teaspoon Worcestershire sauce
1 tablespoon Country Dijon mustard	1 teaspoon table salt
3/4 teaspoon freshly ground black pepper	1/2 teaspoon crushed red pepper
1/8 teaspoon cayenne	

1. Combine all of the ingredients in a large nonreactive saucepan and blend well.
2. Bring the mixture to a boil, then reduce the heat, and simmer for 20-30 minutes, stirring occasionally. Let cool to room temperature and let stand at least 2 hours.
3. STRAIN sauce so it will pass through a squeeze bottle.
4. This sauce will keep for several weeks in an airtight jar in the refrigerator.

• How to Use It: This sauce is great on a pig sandwich, pulled pork on a bun, or on bread, topped with cole slaw—the signature dish of Carolina barbecue.

Adapted from "Paul Kirk's Championship Barbecue Sauces," © 1998, page 196; © 1998, The Harvard Common Press.

CAROLINA SPICY VINEGAR SAUCE OR MOP

Makes 4 1/2 cups. Use as a table sauce or for mopping when barbecuing boneless pork shoulder.

4 cups apple cider vinegar	1 cup ketchup
1/4 cup Worcestershire sauce	3 tablespoons (packed) golden brown sugar
2 tablespoons table salt	2 tablespoons Dijon mustard
2 teaspoons black pepper	1 teaspoon dried crushed red pepper (orig: 1 tblsp)

1. COMBINE ALL INGREDIENTS in a heavy large saucepan.
2. SIMMER over medium heat for 5 minutes.
3. REMOVE from heat, cover, and let stand for 2 hours before using.

Dr BBQ's Big Time BBQ Cookbook vinegar sauce

3/4 C Yellow Mustard	3/4 C Cider Vinegar
1/2 C Sugar	1 1/2 T Margarine (I use unsalted butter)
2 † salt	2 † Worcestershire sauce
1 1/4 † freshly ground black pepper	2 † Louisiana-style hot sauce, or more to taste

Combine all ingredients in saucepan, stirring to blend, and simmer over low heat for 30 minutes.

Lexington Vinegar Sauce

1 c cider vinegar	1/4 c water
1/4 c ketchup	2 † worchestershire sauce
1 T dark brown sugar	1/2 † cayenne peper
1 † fresh ground black pepper	1 † salt

Simmer 10 minutes.

New Modification:

Add 1/2 † chipotle pepper vs 1/2 † cayenne peper

This added alot of color and some heat-perhaps the best vinegar sauce I have made.

Kansas City - No. 5 sauce

1 cup ketchup	1/2 cup vinegar
1/3 cup brown sugar	1 T worchestershire sauce
1 T rub	

Simmer and enjoy-remember I use low salt rubs

KC-style sauce

1 medium onion, peeled and sliced thinly

1 Tbls olive oil	1 Tbls unsalted butter
2 tsp dried thyme	pinch salt
1 minced ginger	2 cloves garlic, pressed
pinch ground celery seed	1/3 c pineapple juice
1 c ketchup	1 can (14 oz) diced tomatoes
1/2 c apple cider vinegar	2 Tbls Worcestershire sauce
juice of 1 lemon, divided	1 tsp Aleppo pepper
2 tsp ground chipotle pepper	3 Tbls molasses
2 T light brown sugar	
2-4 Tbls cooked meat juices while the meat is resting)	

In a medium pot heat the oil and the butter over medium heat till the butter melts and its foam subsides, 2 min or so. Add the onion, toss to coat with the fat, and cook till soft, stirring occasionally, 4-6 min. Add the salt and thyme, stir, and continue to cook till the onions are light-medium brown, about 7-10 min more. Add the ginger and garlic and cook, stirring, till very fragrant but not browned, about 45-60 secs. Increase the heat to high and add the pineapple juice, ketchup,

canned tomatoes with their juices, vinegar, Worcestershire, and the juice of 1/2 of the lemon. Bring to a boil then reduce to a simmer by lowering the heat slightly.

Add the Aleppo and chipotle peppers, the molasses, and the brown sugar. Cook, stirring occasionally, about 7 min, or until the sugar and molasses have dissolved and the sauce is flavorful and well-blended. Remove from heat, add the juice of the other half of the lemon. Puree in batches in a blender, or by using an immersion stick blender. Return to the pot, off heat. When the meat you've rested is unwrapped from its foil, carefully pour the juices from the foil into a small cup. Whisk 2-4 Tbls (or to taste) into the sauce in 1 Tbls increments, tasting after each addition. Adjust salt if necessary. Heat briefly, if desired; serve.

Pineapple-Tamarind Rib Sauce

For foiling the ribs I made up a juice mix of 6oz pineapple juice and 2oz strong tamarind juice (made by steeping tamarind pulp in a little boiling water then straining out the pulp) for a 1 c total. Half of this juice mix I used when I foiled the ribs (I smoked two racks and used 1/4 c each). The remaining juice mix I used in the sauce.

Important: Before cooking, trim the skirt meat off the rack(s) and trim off a few inches from the narrow end of the rack(s)--this trimming should contain at least 2 bones. Rub and smoke on the lower grate so that the trimmings can be removed in a couple hours by using long tongs through the access door.

1 T evoo	2 t unsalted butter
1 small onion, peeled, sliced thinly	pinch salt
2 cloves garlic, pressed	2 t fresh ginger, minced
1 t dried thyme	1/2 c pineapple-tamarind juice blend
3/4 c low-salt chicken stock	smoked rib trimmings, see above
2 T ketchup	1 T Dijon
a few dashes bottled hot sauce, or to taste	2 t honey
2 t turbinado	a small wedge of lime

In a small pot heat the evoo and butter together till the butter has melted over med-high heat. Add the onion and pinch of salt, stir to coat the onion, then cook, stirring occasionally, till the onion is nicely caramelized, about 15-20 min. Add the thyme, garlic and ginger, stir, and cook till the garlic is very fragrant, about 1 min.

Add the juice mix and the chicken stock and bring to a boil. Cut the tip trimming between the bones and add to the pot. Cut the skirt trimming in half crosswise and add to the pot. Return to a boil then lower the heat to med-low and simmer partially covered, stirring occasionally, 30-45 min.

Remove the trimming from the pot. Cut a 3-inch piece off the skirt and reserve on the cutting board. Eat or discard the remaining trimmings. Cut the reserved piece of skirt into 3 pieces and return it to the pot. Puree the contents of the pot in a blender or mini-processor; return the sauce

to the pot.

Add the ketchup, Dijon, hot sauce, honey and turbinado to the pot. Bring to a simmer over med heat then reduce the heat to low and cook a few minutes. Remove from the heat; keep warm for serving. Just before serving stir in 3-4 drops of fresh lime juice.

Danny Gaulden's "New" Rib Glaze

1 cup brown sugar
1/4 - 1/3 cup apple cider vinegar (or beer)

1/4 - 1/3 cup mustard

- 1) Mix cold and bring to a simmer.
- 2) Let cool till ready to baste ribs.
- 3) If too thick, add more vinegar or beer.
- 4) Should be at least thick enough to coat a spoon.
- 5) Apply to ribs the very second they come off the pit.
- 6) Or put on a coat of glaze on about 2 minutes before removing ribs, then another as soon as they are off the pit.

From Danny Gaulden: "Try this for the rib glaze ... I made a couple of modifications to it.

EXPLANATION & PROCEDURE, Written By Danny Gaulden on 6-14-00

"I have read through the post on my glaze the past couple of weeks with quite a light heart, and had to laugh a few times also. Sometimes man can take basically easy-to-do things, and literally screw them up till the outcome barely resembles the original idea. AAHHH, the power of intelligence (ha). My original intention for my rib glaze was not to make a big gooey, wet rib; nor a super dry rib. If done correctly, the rib glaze will tend toward being more dry than wet. However, if one likes the glaze so much that they want to have the ribs dripping from it, far be me to tell them not to. Like one stated many years ago, the best BBQ I ever ate is what I'm eating at the moment. The reason I came up with the idea of putting a glaze on cooked ribs is the fact that I didn't like the dull look on them when they came off the pit and had set awhile. I wanted them to have a depth to them, an inviting, 'those look good!' appearance ... a presentation. Adding flavor was secondary, and still is, even though I like it. Here's how I do mine with my glaze, as I wrote many moons ago. The instant the ribs are pulled from the pit, have a brush and the glaze ready to go. Coat the ribs with a generous brushing of the glaze, just like you were painting them. It must be applied immediately. This will guarantee that the glaze will mostly burn off, not leaving too much of a flavor, but creating a beautiful deep burnt cherry red color. If you pull the ribs, chase the dog, talk to your buddy for a couple of minutes, then try and apply the glaze, you've waited too long. Time is of the essence. What you will get is a very siddle sweet and sour flavor addition which goes well with pork, (you don't want to change the flavor of you wonderfully smoked ribs very much ... just enough to make yours better than the rest), plus a much enhanced color change. That's what the glaze is all about. When done properly, I think it makes a good rib an even better rib. When done wrong, it can discredit your efforts. So that's the story. Go get' em, and I wish you the most success. -Danny"

Deejay's Basic Pulled Pork Dipping Sauce

2 juiced lemons,	1 tsp white pepper,
1 tsp sea salt,	1 tsp Cajun spice,
4 tsp. Maple syrup,	4 tsp Tomato BBQ sauce

Deejay's Basic Beef Dipping Sauce

1 cup Italian Dressing	1 tsp white pepper,
1 tsp sea salt,	1 tsp Cajun spice,
4 tsp. Brown Sugar	4 tsp Tomato BBQ sauce

A Pulled Pork-Pulled Beef Sauce

made this the other day for pulled pork sandwiches. I had already made my usual vinegar-mustard sauce to mix in while pulling and to serve on the side but I wanted another sauce that would work with the pork and the vinegar sauce as a topping. I decided to go for a very full-flavored fruity tomato-based sauce with lots of spice and a bit of heat; something in the 'a little goes a long way' camp but something that would stand up well to bread. This sauce worked. A tablespoon or so of it smeared on top of the pile of pork in the sandwich was just right. For my second sandwich I added a splash of the vinegar-mustard sauce on top as well--very tasty. I think this sauce would work well for pulled beef too.

1 1/2 T evoo	2 small onions, peeled, chopped
pinch salt	3 cloves garlic, minced or pressed
1 1/2 T minced or grated fresh ginger	1 12oz can pineapple tidbits in juice
1 28oz can diced tomatoes in juice	3/4 c Zante currants*
1 4" dried New Mexico hot pepper, split, seeded, coarsely torn	
1/2 c pineapple vinegar (or substitute plain rice vinegar)	
1 t cinnamon	1 t celery seed
1/4 t ground cloves	1/8 t freshly ground nutmeg
1 bay leaf	1 1/2 t dried thyme
1/2 t cumin	1/2 t allspice
1 T molasses	1 T Turbinado sugar
1 T honey	1 T unsalted butter
salt	freshly ground black pepper
juices from the rested meat	

In a medium pot over med-high heat, heat the oil till shimmering; add the onion and the pinch of salt; cook, stirring occasionally, till the onion is browned in spots, about 10-12 min. Add the garlic and ginger and cook just till fragrant, about 1 min more.

Add the pineapple and diced tomatoes along with their juices, then add the next eleven ingredients. Stir well and bring to a boil over high heat; reduce the heat to med-low and simmer, covered, till the currants are plump, about 20 min. Remove the bay leaf and discard.

Puree the sauce (in batches if necessary), return to the pot over med-low heat, and add the molasses sugar, and honey; stir till well combined. Add the butter, allow to melt, stirring, then add salt and pepper to taste. Reserve. Reheat before serving, stirring in some rested meat juices from the foil when the meat is removed for slicing/pulling.

* Zante currants are not true currants, they are tiny raisins made from a small variety of seedless grape. They have an fruity, somewhat intense, but less sweet flavor than raisins. They are usually in the raisin/dried fruit section of most markets.

All-Purpose Texas BBQ Sauce

I like a tangy sauce, not too sweet. A good one I made for July 4th this year is "Paul Kirk's All Purpose Texas BBQ Sauce" (I'm not sure where I got it):

4 cups ketchup	1/2 cup whole vinegar
1/2 cup vegetable oil	1/2 cup molasses
1/2 cup honey	1/2 cup flat beer
2 TBS Worstershire sauce	2 TBS lemon juice
1 TBS black pepper	2 tsp garlic salt
1 tsp onion salt	1 tsp cayenne peper

Mix all ingredients, simmer 1-2 hours. Make a day or two ahead and let flavors meld together in the refrigerator.

Texas BBQ Sauce

1 cup tomato ketchup	1/2 cup cider vinegar
1 tsp sugar	1 tsp chili powder
1/8 tsp salt	1 1/2 cups water
3 stalks celery, chopped	3 bay leaves
1 clove garlic	2 Tbsp onion, chopped
4 Tbsp butter	4 Tbsp Worcestershire sauce
1 tsp paprika	dash black pepper

Combine all the ingredients and bring to a boil. Simmer about 15 minutes.

Remove from heat and strain.

Note! The celery pieces that are strained out are excellent eating.

Remus's Kansas City Classic Sauce

Recipe By : Remus Powers Originator of the Diddy-Wa-Diddy Sauce contest

1/4 Teaspoon Allspice	1/4 Teaspoon Cinnamon
1/4 Teaspoon Mace	14 Teaspoons Black pepper
1/2 Teaspoon Curry powder, oriental	1/2 Teaspoon Chili powder
1/2 Teaspoon Paprika	1/4 Cup White vinegar
1/2 Teaspoon Hot pepper sauce	1 Cup Ketchup
1/3 Cup Dark molasses	

Place all of the dry ingredients into a bowl. Add vinegar and stir. Add remaining ingredients and stir until mixture is thoroughly blended. This sauce may be served room temperature or heated.

Memphis Magic BBQ Sauce

Recipe By : Smoke and Spice by Cheryl and Bill Jamison

3 Tablespoons butter	1/4 Cup minced onion
1 Cup white vinegar	1 Cup tomato sauce
1/4 Cup worcestershire sauce	2 Teaspoons sugar
1 Teaspoon salt	1/2 Teaspoon fresh ground black pepper
1/8 Teaspoon cayenne	Dash tabasco sauce

The center of mid-South barbecue, Memphis offers a range of sauces that take the high middle ground between Eastern and Western styles. Like this version, they are often medium-bodied mixtures, moderate in sweet, heat, and everything else except taste.

In a saucepan, melt the butter over medium heat. Add the onions and saute for 6 to 8 minutes, or until the onions begin to turn golden. Stir in the remaining ingredients, reduce the heat to low, and cook until the mixture thickens, approximately 20 minutes. Stir frequently.

Use the sauce warm. It keeps, refrigerated, for a couple of weeks.

Basic All-American Barbecue Sauce

4 Large onions - chopped	3 Tablespoons vegetable oil -- for sauteing
1 28 Oz Can tomato puree	3 28 Oz Cans tomatoes -- with juice
2 1/2 Cups white vinegar	4 Tablespoons packed dark brown sugar
4 Tablespoons granulated sugar	2 Tablespoons salt
2 Tablespoons freshly cracked black pepper	
2 Tablespoons paprika	2 Tablespoons chili powder
4 Tablespoons molasses	1 Cup orange juice
2 Tablespoons Liquid Barbecue Smoke	8 Tablespoons brown mustard -- Dijon-style

In a large, heavy-bottomed saucepan, saute the onion in the oil over mediumhigh heat until golden brown, about 7 to 10 minutes.

Add all the remaining ingredients, bring to a boil, then reduce the heat and simmer uncovered at the lowest possible heat for 4 hours. (This long cooking removes as much acidity as possible from the tomatoes.)

Puree sauce in 2, 3, or more batches to prevent it from spilling out of your food processor or blender.

Will keep 2 weeks, covered, in the refrigerator.

Western North Carolina Barbecue Sauce

1 stick of butter	1 large onion, chopped
6 cloves garlic, minced	1 cup white wine vinegar
1 teaspoon cinnamon	2 whole cloves
1 tablespoon dry mustard	1 teaspoon chili powder
1/2 cup brown sugar	2/3 cup ketchup
1 cup water	salt and pepper

Melt butter in a saucepan; add the chopped onion, and minced garlic, until they just begin to brown. Add white wine vinegar, cinnamon, whole cloves, dry mustard, chili powder, brown sugar and ketchup. Stir, then add water and blend. Bring to a boil, lower heat to simmer, add salt and pepper to taste, and simmer for about 20 to 30 minutes.

Dreamland BBQ Sauce

1 can (28 oz.) tomato puree	1/3 cup yellow mustard
3 cups water	1 1/2 cups cider vinegar
1/4 dark corn syrup	2 tablespoons lemon juice
2 tablespoons sugar	2 tablespoons packed brown sugar
2 tablespoons chili powder	1 tablespoon dry mustard
1 tablespoon paprika	2 teaspoons ground red pepper
2 teaspoons onion powder	1 teaspoon salt
1 teaspoon ground black pepper	1/2 teaspoon garlic powder

In large saucepan, whisk together the tomato puree and mustard until smooth. Stir in remaining ingredients. Bring to a boil. Reduce heat to low and simmer for 30 minutes, stirring occasionally. Serve warm.

Carolina Mustard Sauce

3/4 cup yellow mustard	3/4 cup red wine vinegar
1/4 cup sugar	1 1/2 tablespoons butter
2 teaspoons salt	1/2 teaspoon Worcestershire sauce
1 1/4 teaspoons ground black pepper	1/2 teaspoon Tabasco sauce

In a medium saucepan, combine ingredients, stirring to blend. Over low heat, simmer 30 minutes. Let stand at room temperature 1 hour before using.

Coca-Cola Barbeque Sauce

1 can (12 oz.) Classic Coke	1 1/2 cups ketchup
1 cup finely chopped onion	1/4 cup cider vinegar
1/4 cup Worcestershire sauce	1 teaspoon chili powder
1 teaspoon salt	hot pepper sauce to taste

In a medium saucepan, combine all ingredients. Bring to a boil. Reduce heat to medium-low and simmer, covered for 30-45 minutes or until sauce is thickened, stirring occasionally. Strain if desired. Season with hot pepper sauce.

Atomic Barbeque Sauce

1 onion, chopped	2 cups orange juice
4 cups catsup	1/2 cup fresh lime juice
1/2 cup cider vinegar	1/4 cup brown sugar
1 tablespoon salt	1 tablespoon black pepper
2 tablespoons dry mustard	2 tablespoon crushed red pepper
2 teaspoon garlic powder	1 teaspoon chili powder
2 tablespoons Tabasco	2 tablespoons tamarind paste, available at Indian and
Asian groceries	2 tablespoons honey
2 1/2 sticks butter	

Add the onion and $\frac{1}{2}$ cup of the juice to a blender and puree until smooth.

Transfer to a medium-size saucepan. Add the remaining ingredients to the saucepan and bring to a boil. Simmer for 25 to 30 minutes. Set aside to cool. Sauce keeps two weeks in fridge.

Very Basic Barbeque Sause

2 cups of your favorite ketchup	2 chopped onions
$\frac{1}{4}$ cup of apple cider vinegar	1 tablespoon of Worcestershire sauce
$\frac{1}{4}$ cup of brown sugar	chili powder to taste

Saute the onions and then add the remainder of the ingredients. Cook on low heat for around 15 minutes until the mixture thickens. Then brush on your favorite meat.

You can also add or substitute the above ingredients to create some very unique barbeque sauces on your own. You may prefer to add items such as peppers for a nice flavor or even Tabasco sauce for a hotter style.

Now, you can choose your flavorings and spices to add to the tomato sauce. You can use tomato sauce or tomato puree with a whole tomatoes. Try pineapple juice or orange juice for a tropical flavor or add liquid smoke flavoring for that outdoors flavor. You can even use molasses or your favorite pancake syrup to enhance the style of your bbq sauce. Don't just think simple, try the various flavors such as maple or butter pecan to add a new and unique flavor. Either way you are sure to find a delectable homemade barbecue sauce recipe that you cook-out party will love.

Beer Homemade Barbecue Sauce Recipe

1 cup Prepared barbecue sauce	1 cup Ketchup
2/3 cup Beer	1/4 cup Honey or Molasses
2 tablespoons Lemon juice	2 tablespoons Red wine vinegar
2 tablespoons Dijon mustard	1 tablespoon Worcestershire sauce
1 teaspoon Hot pepper sauce	1/2 teaspoon Pepper
2 Garlic cloves, minced	2 Onions, finely chopped

In large bowl, combine barbecue sauce, ketchup, beer, honey, lemon juice, vinegar, mustard, Worcestershire sauce, hot pepper sauce, pepper, garlic and onions. Place food in marinade and let stand at room temperature for up to 2 hours or in refrigerator overnight. When ready to cook, remove food and place marinade in saucepan and cook for 10 minutes or until thickened. Use as sauce for basting or serving with cooked food.

Chef Paul's Special MOJO Sauce With a Kick

8 cloves smoke roasted garlic cloves	1/2 cup fresh orange juice
1/2 cup fresh lemon juice	1 teaspoon kosher salt
1 teaspoon toasted cumin, ground	1/2 teaspoon black pepper
1/2 teaspoon ground cayenne	3/4 to 1 cup olive oil

Combine the garlic, orange juice, lemon juice, salt, cumin, pepper and cayenne in a blender cup with a steel blade and process until smooth. Add the olive oil, in a steady stream thorough the top of the blender and process until sauce is thick. Yields about 2 cups. Refrigerate when not using.

Chef Paul's Apple Barbecue Sauce

1/2 cup apple jelly	1-8 ounce can tomato sauce
1/4 cup sweet rice wine vinegar	2 tablespoons light brown sugar
2 tablespoons apple juice	1 teaspoon grated fresh ginger
1 teaspoon Louisiana hot sauce	1/2-teaspoon sea salt

Place all of the ingredients in a small saucepan; bring to a boil, stirring until smooth. Reduce heat, and simmer, stirring occasionally for 20 to 25 minutes. Cool.

Makes 1 1/2 cups.

Smoky Barbecue Sauce

1 cup Apple Cider Vinegar	1 cup Ketchup
1/2 cup Ketchipotle (chipotle ketchup)	3 Tbsp. Brown Sugar
1/4 tsp. Salt	2 Tbsps. Yellow Mustard

Mix all ingredients together and simmer for 10 minutes in a sauce pan.

“Finger Lickin” Picken’s Sauce

2 cups ketchup	2 teaspoons A-1 steak sauce
1 teaspoon whole celery seed	1 teaspoon Tabasco sauce
2 tablespoons soy sauce	2-3 cups dark brown sugar
2 lemons; juiced	4 tablespoons horseradish
12 teaspoon garlic powder	12 teaspoon sage
1 teaspoon salt	1 cup beer
2 small onions; finely chopped	

Combine all ingredients in a saucepan. Bring mixture to boil. Simmer sauce over medium-low heat, uncovered, for 5 minutes, stirring constantly.

1948 Original Barbecue Sauce

1 medium onion; chopped	2 cloves garlic; minced
2 tablespoons butter; melted	1 fluid whole tomatoes; ¥
8 fluid ounces tomato paste	1/2 cup celery; chopped
1/3 cup vinegar	1/4 cup green pepper; chopped
2 fresh celery leaves; chopped	1 bay leaf
3 tablespoons molasses	1 1/2 teaspoons salt
2 teaspoons dry mustard	2 teaspoons Tabasco sauce; to taste
1/2 teaspoon clove; ground	1/2 teaspoon allspice; ground
2 slices lemon	

Sauté onion and garlic in butter in a saucepan until tender. Stir in remaining ingredients; bring to boil. Reduce heat and simmer, uncovered, 30 minutes; stir occasionally. Discard bay leaf and lemon slices. Process through a food processor if desired. Use sauce for basting and as a side dish for dipping. Yield 3 cups.

Emeril's BBQ Sauce

4 cups tomato ketchup
1 small onion; minced
drizzle of apple cider vinegar
Salt and black pepper

2 cups Worcestershire sauce
1 tablespoon minced garlic
four lemons; Juice of

In a saucepan, whisk all the ingredients together. Season the sauce with salt and black pepper. Place the pan over medium heat, bring the mixture up to a simmer and cook for 3 to 4 minutes. Remove from the heat and cool completely. Sauce will keep for 2 weeks, covered and refrigerated. Yield: 8 cups