

Barbecue Sauce for Smoked Pork Shoulder Butt, Brisket, Ribs and Chicken

This recipe is an adaptation of Wood Chick's Brisket BBQ Sauce on foodnetwork.com. The original recipe had too much lemon juice and was too sweet for my taste.

INGREDIENTS

Set 1

6 T unsalted butter
1 c finely chopped onions

Set 2

2 c plain tomato sauce
2 c ketchup
2/3 c sweet and spicy chili sauce
1 ½ c dark brown sugar
¾ c honey
2 c white distilled vinegar
2 tsp ground black pepper
4 tsp chili powder
6 T Worcestershire sauce
2 tsp garlic powder
2 T smoked paprika (aka Spanish paprika)
4 T freshly squeezed lemon juice
Tabasco to taste

Tools: large pot, whisk, rubber spatula, 4 wide-mouth pint Mason jars with lids, 1 half-pint Mason jar with lids

DIRECTIONS

1. Melt butter in the large pot over medium heat. Add the onions and sauté with the spatula until the onions are translucent.
2. Add all of the remaining ingredients and whisk together.
3. Bring the mixture to a boil, stirring well with the whisk.
4. Reduce the heat to low.
5. Simmer for 20 minutes. Stir occasionally with the rubber spatula, cleaning the rims of the pot as you go.
6. Pour sauce into clean jars, leaving a ¼-inch space from the rim. Cover with the lid and ring. Cool completely at room temperature then place in the fridge.

NOTE: This sauce lasts at least 3 months in the refrigerator. It also freezes very well! Once the sauce has been in the fridge overnight, place it in the freezer. Thaw in the fridge the night before you need it.

Recipe courtesy Paula Quinene of PaulaQ.com.