

BOURBON BBQ SAUCE

For many many years, I thought I had perfected barbecue sauce, and Deeann swore she loved it...until we tried this. She still swears she loves my original, but I have to agree with her, that this is a distinctly different sauce that has deep and complex flavors, a great texture, and whiskey! Try both of our sauces and choose for yourself!

INGREDIENTS:

1 Batch:

1 ½ Cups Ketchup
¾ Cup Brown Sugar
¼ Cup Apple Juice
¼ Cup Dark Molasses
¼ Cup Jack Daniels Bourbon
1/3 Cup Maple Syrup (use the real stuff if you can)
2 Tablespoons Worcestershire Sauce
1 Tablespoon Garlic Powder
1 ½ teaspoons Cumin
¾ teaspoon Cayenne Pepper
1 packet Sazon Goya (Mexican Seasoning)

5 Batches:

7 ½ Cups Ketchup
3 ¾ Cups Brown Sugar
1 ¼ Cups Apple Juice
1 ¼ Cups Dark Molasses
1 ¼ Cups Jack Daniels Bourbon
1 2/3 Cups Maple Syrup
10 Tbsp. (5/8 Cup) Worcestershire
5 Tablespoons Garlic Powder
2 ½ Tablespoons Cumin
1 Tablespoon (plus a bit) Cayenne
5 packets Sazon Goya

DIRECTIONS:

Combine all ingredients and whisk together over medium-high heat until it comes to a boil. Reduce heat to low and simmer for at least 5 minutes or until it reaches your desired consistency. For an extra kick and/or bourbon flavor, add an additional ¼ Cup Jack Daniels after you have removed the sauce from the heat and stir in well.

Quite often, we make a large batch, use what we need, then can the rest. It's handy to have some already made, and it's also a nice gift idea! When I make the "5 Batches" recipe, it just fits in my Dutch Oven.