

Homemade Barbecue Sauces



Basic Barbecue Sauce

- 1 cup apple cider vinegar
- 1 cup ketchup
- 3 tablespoons packed dark brown sugar
- 1 tablespoon molasses
- 1 tablespoon yellow mustard
- 1 teaspoon salt
- ½ teaspoon dried crushed red pepper

Memphis Barbecue Sauce

This is a great tomato based barbeque sauce with the perfect balance of vinegar and tomato. It has a tangy flavor that works well with pulled pork, ribs, or any kind of pork.

- 1 cup onion, chopped
- 2 cloves garlic, smashed
- 3 cups ketchup
- ½ cup apple cider vinegar
- ¼ cup dark brown sugar
- ¼ cup steak sauce
- ¼ cup Worcestershire sauce
- 3 tablespoons molasses
- 3 tablespoons yellow mustard
- ½ teaspoon ground celery seeds
- Kosher salt to taste
- 1-2 teaspoons Liquid Smoke
- 2 tablespoons vegetable oil

Cider-Vinegar Barbecue Sauce

- 1 ½ cups cider vinegar
- 1 cup yellow or brown mustard
- ½ cup ketchup
- ⅓ cup packed brown sugar
- 2 garlic cloves, smashed
- 1 teaspoon kosher salt
- 1 teaspoon cayenne
- ½ teaspoon freshly ground black pepper
- pan drippings from a pulled pork recipe

Piedmont Cider Vinegar Barbecue Sauce

Carolina Barbeque is a very popular barbeque in US and its secret ingredient is the piedmont cider vinegar barbeque sauce. It allows the meat to marinate with the spices completely. It also makes great pulled pork sauce.

- 1 ½ cups cider vinegar
- ½ cup ketchup
- ½ cup water
- 1 tablespoon sugar
- 1 teaspoon salt
- ¼ teaspoon red pepper flakes

Kansas City Barbecue Sauce

Ingredients:

- 2 - 6 oz cans organic tomato paste
- 1/4 -1/3 cup of apple cider vinegar
- 4 tablespoons molasses or a darker honey
- 4 tablespoons organic brown sugar or muscavado sugar or a darker honey
- 2 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon paprika
- 2 teaspoons sea salt
- 1 teaspoon mustard
- 1/2 teaspoon allspice
- 1/4 teaspoon chipotle powder (or more to taste)
- 4 - 6 tablespoons butter
- homemade chicken stock

Instructions:

1. Empty the 2 cans of tomato paste into a saucepan.
2. Fill each can with water or stock and add to the paste.
3. Whisk together to incorporate.
4. Add the sugars and spices - turn the heat on high, bring to a boil and then turn down and let simmer on low 20-30 minutes for flavors to infuse and for the sauce to cook down a bit.
5. Add the butter during the simmer.
6. This makes a very thick sauce, you can thin it out to your own personal preference.