



Big Al39s KC BarBQ Sauce

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

48

Description

This is a Kansas Citystyle BBQ sauce recipe that I make in my restaurant It is sweet and smoky with a little bite

Ingredients

— - 2 cups ketchup - 2 cups tomato sauce - 1 ¼ cups brown sugar - 1 ¼ cups red wine vinegar - ½ cup unsulfured molasses - 2 tablespoons butter - 4 teaspoons hickory-flavored liquid smoke - 1 teaspoon salt - 1 teaspoon coarsely ground black pepper - 1 teaspoon paprika - ½ teaspoon garlic powder - ½ teaspoon onion powder - ½ teaspoon celery seed - ½ teaspoon cayenne pepper - ¼ teaspoon chili powder - ¼ teaspoon ground cinnamon

Instructions

1. Mix together ketchup
2. tomato sauce
3. brown sugar
4. wine vinegar
5. molasses
6. butter
7. and liquid smoke in a large saucepan over medium heat. Season with salt
8. black pepper
9. paprika
10. garlic powder
11. onion powder
12. celery seed
13. cayenne
14. chili powder
15. and cinnamon. Reduce heat to low and simmer for up to 20 minutes. For a thicker sauce
16. simmer longer
17. and for thinner
18. less time is needed. Sauce can also be thinned using a bit of water if necessary. Recipe Tip Brush the sauce onto any meat during the last 10 minutes of cooking.