



AllAmerican Barbecue Sauce

Oscar · 29/09/2024



Prep Time

24

Dificult

Medium

Servings

3 cups

Description

Im very excited to show you my take on Americas most popular style of barbecue sauce which of course originated in and around Kansas City After you make a batch of this and taste just how incredible it is I dont think youll ever buy that stuff from the store again Sauce may be used right away but for best results wrap and refrigerate for a day or two before using to allow the flavors to develop

Ingredients

- - 2 cups ketchup - 1 cup packed brown sugar - 1 cup dark molasses - 1/2 cup white distilled vinegar - 1/2 teaspoon smoked paprika - 1/2 teaspoon chili powder - 1/2 teaspoon cayenne powder
- or to taste - 1/2 teaspoon freshly ground black pepper - 1/4 teaspoon ground allspice - 1/4 teaspoon ground coriander - 1/4 teaspoon ground cumin

Instructions

1. Combine ketchup
2. brown sugar
3. molasses
4. vinegar
5. paprika
6. chili powder
7. cayenne
8. black pepper
9. allspice
10. coriander
11. and cumin in a mixing bowl and whisk thoroughly. Chef's Notes Try to use good ketchup. I typically go for the corn syrup-free version of America's most popular brand. You can use sweet paprika instead of smoked if preferred. Sauce does not need to be cooked if it's going to be used as a glaze for things like barbecued ribs and grilled chicken
12. but if it's going to be used as a condiment
13. then bring to a simmer over medium-high heat
14. stirring occasionally. Turn off heat and allow to cool before storing in the fridge.