29 Sauces

Damn - Tasty, Sure Simple Rib Sauce

3 tb Olive oil	1/4 c Tomato paste or ketchup
4 ea Cloves garlic, minced	3 tb Dijon Mustard
1/3 c Brown sugar, packed	2 tb Soy Sauce
1/4 c Cider vinegar	1 tb Red pepper flakes
2/3 c Chicken stock	

Heat the oil in a small, heavy saucepan over medium heat. Add garlic and saute until transparent, 2 to 3 minutes. Do not allow the garlic to burn. Whisk in remaining ingredients, reduce heat to low; simmer 15 minutes to 20 minutes, until the mixture thickens. Stir occasionally.

Sauce for Pork

3 c Ketchup	2 tb Worcestershire sauce
1/4 c Sugar	2 tb Chili powder
1/2 c Tarragon Vinegar	1 tb Cayenne
1 ea Medium onion, minced	1 tb Garlic salt

Combine all ingredients in a saucepan and cook over medium heat for 10 minutes. Stir frequently. Allow to cool down to room temperature. Brush the mixture on the pork during the final phase of cooking; if using indirect heat, you may use it a mop.

Dehydrator Barbecue Sauce (Cajun)

1 c Onions, dehydrated	1 c Ketchup
1/4 c Sweet peppers, dehydrated	2 T Louisiana hot sauce
1/4 c Parsley, dried	1 T Salt
1/2 c Honey	1/2 t Mint, dried
1 T Lemon juice	1 c Dry white wine
3 T Lea & Perrins	3 T Vinegar
1 T Liquid smoke	1 c Water

Put all the dried ingredients in a pot and add water. Let it set a little while. Add the wine and the rest of the ingredients. Cover and cook for several hours. "I use a food dehydrator to preserve vegetables when they are in season, then I store them and use them when I need them."

Diddy-Wa-Diddy Mop & Basting Sauce

1/4 ts Black pepper	1/4 c White vinegar
1/4 ts Salt	1 c Grape juice
1/2 ts Hot pepper sauce	

Combine all ingredients in a jar. Tighten lid and shake until blended. This sauce may also be served at room temperature or heated.

"This is a simple flavor enhancer", Remus tells me. "It's thin enough to read today's headlines through....but not so thin that a politician can." Remus Assures me that this authentic sauce can be used as a mop during cooking and as a dip after your meat has been taken off the grill.

Kickoff Barbeque Sauce

2 c Ketchup	1 tb Liquid smoke
1 c Table mustard	1 ts Cumin powder
1/3 c Worcestershire sauce	1 ts Tabasco sauce
1 tb Curry powder	1/2 c Honey

Mix all ingredients well (DO NOT COOK). Taste test with tip of index finger. For additional "kick" add one tablespoon tabasco. Paint sauce generously on ribs, pork, beef or chicken. (Makes Sauce for 20 servings)

Down Home Barbecue Sauce

1/3 c Worcestershire sauce	2 tb Brown sugar
1 cn Condenced tomato soup	3 tb Vinegar
1 sm Onion chopped	1 tb Horseradish sauce

Combine all ingredients simmer for ten minuters. Store in refigrator.
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Hot Honey BBQ - Buffalo Wing Sauce

1/2 c Honey	1/4 c Cider Vinegar
1 oz Tobasco sauce	1/2 c Catchup
3 T Soy Sauce	2 oz Sour Mash Whiskey (J.D.)
1/2 c Mustard (French's)	2 oz Thoung ot Thout -Vietnamese
5 T Cayenne Flakes	2 T Peanut Oil

Mix all together until well blended. Heat until mixture starts to slightly bubble then remove from heat.

Use BBQ shake-n-bake on chicken wings. Cook in oven for 35 minutes at 350 degrees. Brush liberally on both sides of wings and continue cooking for 10 minutes. Best recipe Ever!!!
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Easiest Barbecue Sauce

3 tb Catsup	3 tb Brown sugar
2 tb Vinegar	1 ts Salt
1 ts Lemon juice	1 ts Dry mustard
2 tb Worcestershire sauce	1 ts Chili powder
4 tb Water	1 ts Paprika
2 tb Cooking oil	1/2 ts Red pepper

Combine all ingredients in a quart jar; shake well and refrigerate until ready to use as a basting sauce for barbecue chicken, beef or pork.

Eastern North Carolina-Style Barbecue Sauce

1 c White vinegar	1 tb Tabasco sauce
1 c Cider vinegar	Salt -- to taste
1 tb Sugar	Freshly cracked black pepper
1 tb Crushed red pepper flakes	To taste

Once again, folks, just mix'em together. Keeps 2 months covered.

Easy-Made Barbeque Sauce

1 c Catsup	1 ts Paprika
1 c Water	3/4 ts Liquid smoke, or to taste
1/2 ea Onion, finely chopped or -grated	1/8 ts Celery seed
	8 dr Tabasco sauce or hot pepper
1/4 c Cider vinegar	Sauce
2 tb Light brown sugar	

Combine ingredients in saucepan. Bring to a simmering stage. Simmer about 15 minutes to blend flavors and thicken slightly.

Barbecue Sauce

1/2 ga Catsup	3 Cloves garlic -- crushed
1 sm Bottle Worcestershire sauce	Tabasco and/or mustard -- to
1/2 c Sugar	Taste
2/3 c Vinegar	

Mix and simmer. Add a dash of Tabasco and/or mustard for hotness till it tastes right. "Don't put it on the meat while cooking 'cause you will cause the sugar to caramelize and char. This used to be a secret but since I'm retired it makes no-never-mind. I makes more money now after I retired. If I knew I could make this much money as a retiree, I would have quit working when I was 20." (By "retired" Euel means he now runs a private catering company and cooks only for those who wisely seek out his skills.)

Galliano Barbeque Sauce

2 c Catsup	2 tb Worcestershire Sauce
1 c Chili Sauce	1/2 c Dark Brown Sugar
1/2 c Liquore Galliano	1/2 c Lemon Juice

Heat all ingredients together in saucepan. Keep hot as needed. Makes

about 4 cups.
Use this salsa also for hot dogs, hamburgers, spareribs, seafood, fish sticks and chicken.
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Georgia Barbecue Sauce

1 1/2 c Catsup	1/2 c Brown sugar; firmly packed
1 c Cider vinegar	3 tb Prepared yellow mustard
1/3 c Vegetable oil	2 Or 3 cloves Garlic; minced
1/3 c Worcestershire sauce	1 Lemon; cut in halves

In a saucepan, combine catsup, vinegar, oil, Worcestershire sauce, brown sugar, mustard, and garlic. Squeeze lemon juice into sauce and add 1 lemon half shell. Heat slowly for about 10 minutes. Sauce does not have to reach the boil, but heating blends flavor. Use sparingly as a basting sauce for fresh pork, ham, ribs, or chicken. Heat additional sauce and serve as a table sauce. Makes about 3 cups.
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Ginger Baste for Pork

2/3 c Brown sugar	1/4 c Wine vinegar
2 tb Cornstarch	2/3 c Soy sauce
2 ts Freshly grated ginger root	1/4 ts MSG (Optional)
2 ea Cloves garlic, crushed	

Combine ingedients thoroughly until sugar is dissolved. Let stand for at least 1 hour to blend flavors before using. Stir well before brushing on pork during cooking.

Golden BBQ Sauces

1/2 c Prepared mustard	1/2 c Honey
1 ts Salt	1/2 ts Rosemary leaves
1/4 ts Pepper	

Mix all ingredients. Baste meat during the last half of cooking period. Just before serving, top meat with remaining sauce.
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Golden Grill Barbeque Sauce

1/4 c Sugar	1 c Fresh Orange Juice
2 tb Cornstarch	2 tb Vinegar
1/2 ts Allspice	4 tb Butter
1/2 ts Ground cloves	

Combine sugar, cornstarch, allspice and cloves in a small saucepan. Slowly stir in orange juice and viengar. Stir constantly over medium heat until

sauce thickens. Boil for three minutes. Stir in butter.

Grandma's Bar-B-Q Sauce

4 tb Sugar	1/2 ts Vinegar
1/2 ts Chili powder	1 c Catsup
1/2 ts Allspice	2 c Water
1/2 ts Black pepper	5 dr Lemon juice
Pinch of red pepper	

Add all ingredients together; bring to boil and pour over ribs and bake about 2 1/2 hours at 300 degrees or until ribs are done and sauce is thick.

Grandpa's Barbecue Sauce

84 oz Catsup	1 oz Chili powder
4 md Onion	1/2 ts Cummin
3 lg Cloves	3 tb Soy sauce
1 c Brown sugar	1 ds Hot sauce
1/2 c Mustard	1 ds Salt
1 c Vinegar	1 ds Pepper

Mince Onion and Garlic then saute both lightly. Add remaining ingredients a
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Piquant Barbecue Sauce

2 md Onions, chopped	2 t Mustard
Olive oil	4 t Extra hot chile powder
1 Green bell pepper, chopped	1 t Cumin
2 Beef tomatoes, chopped	1 T Capers, chopped
2 t Allspice	1 Glass red wine

----------DIRECTIONS----------

4 Cloves Garlic, chopped	2 t Mild paprika
1 Red bell pepper, Chopped	2 t Oregano
12 oz Tomatoes, chopped	2 t Olive paste
1 Sml can concentrated tomato -paste	1 T Soy sauce
	Black pepper
1 t Ginger	

Sweat the onions and garlic in a saucepan with the olive oil, taking care not to brown (a pot with close fitting lid helps), add the sweet peppers cook a little longer, add the tomato, cook a little more, then chuck everything in and cook for another 45 minutes. Liquidize. That's it.
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Harby's Barbeque Sauce

1 c Water
1/3 c Vinegar, white
3 T Cornstarch
6 T Sugar
1/2 c Ketchup
1 T Soy sauce
2 t Onion powder
1 1/2 t Paprika
1/2 t Garlic salt
1/2 t White pepper

Mix very well. Heat in 2 quart saucepan, stirring constantly until thickened and clear.

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Hard Stuff Barbeque Sauce

3/4 c Ketchup
1/2 c Maple syrup
1/4 c Vegetable oil
1/4 c Bourbon - JD by choice
2 tb Cider vinegar
2 tb Dijon mustard

In a medium bowl, combine all ingredients. Whisk to blend well. The recipe is simple - six ingredients in all, but very tasty.

He Man Barbeque Sauce

2 1/4 c Ketchup
2 1/4 c Water
2 ts Instant beef broth or cubes
1 1/4 ts Dry mustard
1 tb Chile powder
1 ts Black pepper
1/4 ts Cayenne powder
1/2 ts Garlic powder
2 ts Worcestershire sauce
2 ds Liquid hot pepper
3 tb Brown sugar
1 tb Lemon juice
1/2 ts Liquid smoke

Bring all ingredients to a boil. Reduce heat to low and simmer, stirring occasionally, for 15 minutes. If not using immediately, cool and refrigerate. Will keep several weeks. May be frozen in an ice-cube tray and stored as cubes. Makes 1 quart.

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Heinz Sweet & Zesty Barbecue Sauce

1/2 c HEINZ Tomato Ketchup
2 tb Honey
2 tb HEINZ Apple Cider Vinegar
1 tb HEINZ Worcestershire Sauce
1/2 t Chili powder

Combine ingredients. Brush on turkey pieces several times during last 15 minutes of grilling time.

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North Carolina BBQ Sauce

1 c Apple cider vinegar
1 Cl Garlic, crushed

2 ts Red pepper
3/4 c Water
1 ds Sugar
2/3 c Minced onions
1 Bay leaf
2/3 ts Thyme
1/2 ts Salt
3 tb Peanut oil
1 ts Black pepper

Combine all the ingredients in a small saucepan. Bring to a rapid boil, then simmer for 5 minutes. Remove from heat, cool, and store your bottle in the frig.

You can play around with the ingredients but the vinegar and red pepper are the main jewels.

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Hollis's Watermelon Barbecue Sauce

1 ea 6 lb Seedless Watermelon
8 oz Tomato Paste
1 tb Onion Powder
1 tb Garlic Powder
2 c Firmly packed brown sugar
1/2 c Sherry
2 ts Lemon juice
1 ts Liquid smoke

Cut the melon into chunks and place in a saucepan. Cook it uncovered over medium heat until the melon is the consistency of applesauce (approximately 2-3 hours). Stir it occasionally. Add remaining ingredients. Simmer uncovered over low heat for 2 hours. Allow to cool to room temperature before using.

Options: White vinegar may be substituted for the lemon juice. Try mixing yellow tomatoes and watermelon for color variation

From Hollis Harris of Porter's Catering, Portland, Oregon

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Home-Style Inner Beauty Hot Sauce

12 Fresh habanero chiles -- Roughly chopped
1 Ripe mango -- peel, pit, Mash
1 c Cheap yellow prepared Mustard
1/4 c Brown sugar -- packed
1/4 c White vinegar
1 tb Prepared curry powder
1 tb Ground cumin
1 tb Chili powder
Salt and freshly cracked Black pepper -- to taste

This style of hot sauce, widely used in the West Indies, is basically habanero peppers (also known as Scotch Bonnets), fruit, and yellow mustard, with a few other ingredients thrown in. Use this recipe as a guideline. Habaneros are at the top of the chile pepper heat scale, so feel free to substitute other peppers of your choice.

Funnel the sauce into an old pint liquor bottle, then let your imagination

run free as to what whopper you can lay on your guests regarding its origins. If you're having trouble, here's a start:

"One day in Jamaica I was in this dingy bar and met this old guy who..." and you take it from there.

Mix all the ingredients together and stand back. This will keep, covered and refrigerated, until the year 2018. Be careful, though: If it spills, it will eat a hole in your refrigerator. If you ever want to dispose of it, call the local toxic waste specialists.

WARNING: Hottest sauce in North America. Use this to enhance dull and boring food. Keep away from pets, open flames, unsupervised children, and bad advice. This is not a toy. This is serious. Stand up straight, sit right, and stop mumbling.

Be careful not to rub your nose, eyes, or mouth while working with habaneros. You may actually want to wear rubber gloves while chopping and mixing -- these babies are powerful.

Homestyle Barbecue Sauce

2 tb Butter (25mL)	2 tb Red wine vinegar (25mL)
1/2 c Onion; chopped (125mL)	1/4 c Brown sugar (50mL)
3/4 c Ketchup (175mL)	1 1/2 ts Dry mustard (7mL)
1/2 c Beef stock (125mL)	1 1/2 ts Black peppercorns; cracked
2 tb Worcestershire Sauce (25mL)	- or black pepper (7mL)
2 tb Lemon juice (25mL)	

In saucepan, cook onion in butter until softened. Add remaining ingredients; bring to boil. Reduce heat and simmer 15-20 minutes. Makes 1 1/2 cups (375mL)

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Honey BBQ Sauce

1 tb Vegetable oil	Vinegar
1/2 c Onion -- minced	2 tb Fresh parsley -- minced
1 Clove garlic -- minced	1 tb Worcestershire sauce
1 8 oz	1/4 ts Pepper
1/2 c Honey	1/8 ts Cayenne
2 tb Cider or sherry wine	Tomato sauce

Heat oil in medium skillet. Add onion and garlic and saute on medium - high heat until onion is transparent. Add remaining ingredients and simmer for 5 min. Remove from heat. Makes 1 cup.

Honey Peach Sauce

4 md Peaches ; peeled	1/2 ts Black pepper ; cracked

2 tb Lemon juice
2 tb Honey
2 ts Fresh thyme

Cut up 3 of the peaches (or use nectarines). In a blender or food processor, combine the cut-up fruit, lemon juice, honey, and black pepper. Cover and blend until smooth. Transfer mixture to a small saucepan, and simmer, uncovered, about 15 minutes or until slightly thickened, stirring occasionally.

Chop remaining fruit stir into sauce with thyme (can also use 1/4 to 1/2 teaspoon dried and crushed). Brush sauce onto meat during the last 15 minutes of grilling.

Makes 13/4 cups of sauce, enough for 2-3 lbs of meat.

Sauce may be made up to 24 hours in advance. To serve, reheat over low heat, stirring occasionally.

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