

Make your own BBQ Sauce



Over the years I have had many people ask me about BBQ sauce. What were the “Secret” ingredients? How much to use? When to use it? BBQ sauces reflect an individual flavor which is pleasing to a specific palate. In other words it is what you like. It is fairly simple.

Here is an easy way for you to make your own sauce and “tweak” the sauce to your individual style or taste.

Start with Sweet Baby Ray’s or KC Masterpiece BBQ sauce. These are the two most popular sauces on the store shelf. You can use these as is and you will be just fine. If you wish to add your own touches try the following.

Add the following to your choice as a base sauce.

1 bottle of the sauce of your choice

2 T of crushed garlic.

¼ cup Lea & Perrins Worcestershire sauce.

¼ tsp grated horseradish

½ cup molasses

¾ cup brownulated or raw brown sugar (regular brown sugar is okay also)

¼ cup of juice from pepperoncini peppers.

(These are mild Greek peppers, Mezzetta tm makes a great brand)

Mix all these ingredients together and whisk. Now here is the trick. Stick your finger in the mix and see what you think. If you would like it sweeter then add more brown sugar or Molasses. If you would like it with more of a kick add some more horseradish or pepper juice.

You can heat the sauce on the stove or microwave if you wish or just use it cold.

Make sure you use the sauce only during the last few minutes when your entrée’ is on the grill. This has a lot of sugar in it so it will burn very quickly. The rule of thumb is the last 5 minutes on chicken and last 8-10 minutes on beef. Just keep a close eye on your grill and use your best judgment.

Use this recipe as a guide. There are many sauces that the makers have put many hours of labor and love into. Most of them are excellent products and you should try them. But you will not go wrong by trying the recipe above.