



Chef David's Basic Bar-b-que Sauce

(a.k.a. Beavercreek Barbecue Sauce)

Yield: 2 cups

Spicy, sweet and acidic ingredients combine to create a tangy barbecue sauce that pairs well with ribs and brisket. After you have made the recipe once, tailor it to your liking. Add chipotle powder for more heat or liquid smoke for a smoky flavor. To sweeten it up for chicken, add honey.

Crack open a beer. Save a ½ cup for the recipe. The rest is for the cook!

Ingredients

- 2 tablespoons vegetable oil
- 1 small onion, small dice
- 1 garlic clove, minced
- 1 cup tomato sauce
- ½ cup ketchup
- 3 tablespoons cider vinegar
- ¼ cup orange juice
- ½ cup amber beer (any beer works as long as it is not too bitter)
- ¼ cup brown sugar
- 1 tablespoon molasses
- 1 tablespoon mustard
- 2 tablespoons Worcestershire Sauce
- 1 teaspoon each of Anaheim, New Mexico and Ancho chile powder
- 1 teaspoon smoked paprika
(regular paprika works well if smoked is not available)
- Salt
- Pepper





Heat the vegetable oil in a pan over medium heat and add the onion when hot. Cook stirring occasionally, until the onion is soft and translucent. About five to seven minutes. Add the garlic and cook for one minute, being careful not to burn. Quickly stir in the rest of the ingredients. Bring to a simmer and reduce heat. Cook until the sauce is thick and reaches the desired consistency. About 20-30 minutes. Remove from the heat and add salt and pepper to taste.

The sauce is now ready for use or can be pureed or strained for a smoother sauce. After cooling, the sauce can be refrigerated for 3-5 days or frozen up to one month.

Recipe by David Musial

