



EARTHWORKS

LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

BBQ Sauces

Mild BBQ Sauce

(makes about 2 quarts)

Ingredients:

4 cups tomato sauce (plain is best here)
1 2/2 cups coca cola, Pepsi or beer
1 1/2 cups cider vinegar
1 1/2 cups chile sauce
1/4 cup prepared mustard
1/2 cup bottled steak sauce
juice of two lemons
1/2 cup Worcestershire sauce
2 Tbls vegetable oil
1 Tbls soy sauce
1/2 Tsp Tabasco sauce
1 1/2 cups packed dark brown sugar
2 Tbls freshly ground black pepper
2 Tbls garlic salt
1 Tbls dry mustard

In a large saucepan, combine the tomato sauce, cola, vinegar, chile sauce, mustard, steak sauce, lemon juice, Worcestershire sauce, oil, soy sauce, and Tabasco. Bring to a simmer over medium heat.

In a small bowl, combine the brown sugar, pepper, garlic salt, and dry mustard. Mix together well.

Add the dry ingredients to the tomato mixture and stir well. Increase the heat to medium high and bring to a brisk simmer, stirring frequently. Cook for about 20 minutes or longer for thicker, more intensely flavored sauce. Cover the saucepan and reduce heat to low. Cook about 30 minutes until the flavors are well blended. Cool the sauce, and use immediately, or cover and refrigerate for up to one week.

Note: Our resident Grill Meister, Sam Bucas, recommends trying a little of this hot sauce in your next batch of Bloody Mary's.

Sam also recommends finishing the grilling process by thinning this sauce (any sauce) with water, vinegar, wine, beer, oil or some combination of two or three of these ingredients, and using it to baste the meat just before it's done.

Quick BBQ Sauce

(makes 1 ½ cups)

Ingredients:

1 - 14oz. bottle of ketchup
1 ½ Tbls prepared mustard
1 ½ Tbls Worcestershire sauce
1 ½ Tsp freshly squeezed lemon juice
½ Tsp onion salt
½ Tsp celery seed
1/8 Tsp liquid smoke
1/8 Tsp garlic juice
Tabasco sauce to taste

In a saucepan, combine all the ingredients except the Tabasco sauce. Bring to a simmer over low heat and cook for 10 minutes. Season with Tabasco and continue cooking for 5 to 6 minutes longer. Cool to room temperature. Use immediately or transfer to a glass container, cover, and refrigerate for up to one week.

Kansas City Style BBQ Sauce

(makes about 4 1/2 cups)

Ingredients:

3/4 cup packed light brown sugar
1 - 1 1/4 oz. package regular flavor chile seasoning
2 Tsp dry mustard
1 Tsp ground ginger
1/2 Tsp ground allspice
1/4 Tsp cayenne pepper
1/4 Tsp ground mace
1/4 Tsp freshly ground black pepper
1 cup white distilled vinegar
1/4 cup molasses
1/4 cup water

(Ingredients cont.)

1 to 3 Tsp of liquid smoke (optional)

1 - 32oz. bottle of ketchup

In a large saucepan, combine the brown sugar, chile seasoning, mustard, ginger, allspice, cayenne, mace, and black pepper. Add the vinegar, molasses, water and liquid smoke (if using). Stir until the dry ingredients are dissolved. Add the ketchup and stir to mix.

Bring to a boil over high heat, stirring constantly. Reduce heat to low, cover, and simmer for 30 minutes. Remove from heat and let cool to room temperature use immediately or cover and refrigerate for up to one week.