

WHISKEY BBQ SAUCE

Recipe from Foodies Across the Pond

Trust me when I say this....you'll want to pour this sauce on EVERYTHING! Kansas City is known for it's bbq sauce which is a sweeter sauce with a ketchup, molasses and brown sugar base. I wanted to up the flavor even more, so I add in a generous amount of whiskey... but bourbon will also work. It's sweet and smokey and literally the best bbq sauce. Pour it over your chicken wings, burgers, ribs, or pulled pork sandwiches.

INGREDIENTS

- 1 ½ cups ketchup
- 1/4 cup whiskey or bourbon (use whatever brand you like to drink!)
- ¼ cup packed dark brown sugar
- 2 tablespoons molasses
- 2 cloves garlic, minced
- ¼ cup apple cider vinegar
- 2 tablespoons Worcestershire sauce
- 2 teaspoons smoked paprika
- 1 teaspoon black pepper
- 1 teaspoon dry mustard powder
- Pinch of cayenne

DIRECTIONS

Place all the ingredients in a small saucepan and give them a quick stir to combine.

Simmer over medium heat for about 10 -15 minutes, until the sauce thickens.

Taste for seasoning -- if you want it sweeter, add a spoonful of brown sugar. If you want it more acidic with more bite, add a splash of apple cider vinegar.

