

The Best Little

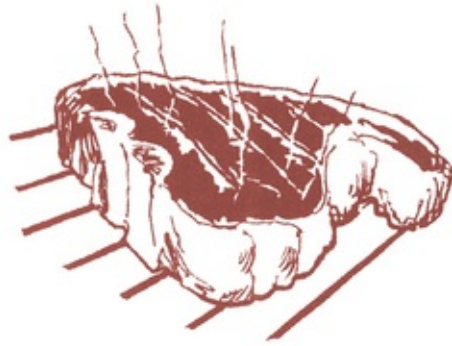
BBQ

Sauces

COOKBOOK



THE BEST LITTLE
BBQ SAUCES
COOKBOOK



by Karen Adler

CELESTIALARTS
Berkeley, California

Copyright ©2000 by Karen Adler.

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information or storage and retrieval system, without the express permission of the publisher.

CELESTIALARTS

P.O. Box 7123

Berkeley, CA 94707

Library of Congress Catalog Card Number: 00-131237

eISBN: 978-0-307-81484-5

Other cookbooks in this series:

Best Little Barbecue Cookbook

Best Little Grilling Cookbook

Best Little Marinades Cookbook

Celestial Arts titles are distributed in Canada by Ten Speed Canada, in the United Kingdom and Europe by Airlift Books, in South Africa by Real Books, in Australia by Simon & Schuster Australia, and in New Zealand by Southern Publishers Group.

v3.1

*Special thanks to
Ardie Davis, Dave DeWitt, Mary Ann Duckers,
Don McLemore, Lou Jane Temple, Helen Willinsky
for their contributions to this book.*



Growing up in Kansas City, I had my first taste of barbecue at the tender age of seven. My father would leave his business downtown and take a circuitous route home on Friday afternoons. The reason for this detour was to pick up barbecue at Benny's on Blue Ridge C Off. On his arrival, my mother would spread the goods from the paper sack onto the kitchen table. We would each grab a sandwich wrapped in white butcher paper and begin the feast. The wagon wheel sandwiches came in combinations of smoked beef brisket, pork, and/or ham on seeded kaiser rolls with plenty of warm tangy red sauce that had soaked into the bread on the drive home. There would also be a slab of ribs topped with dill pickle slices served Kansas City—style over plain white sandwich bread. My favorite finale to this simple all-American meal was to take a piece of the meat-soaked white bread and smother it in more of the fragrant warm barbecue sauce. It is still my favorite way to taste and eat barbecue sauce!

ABOUT BARBECUE SAUCE

Traditional American barbecue hails from five distinct regions of the United States: Kansas City, Texas, Memphis, and the Carolinas. Kansas City sauce is synonymous with thick, sweet and tangy tomato-based barbecue sauce. Texas sauce is less sweet with a little more chili heat. Memphis typifies the Southern vinegar-based sauces where the punch of flavor comes from the rub rather than the sauce.

Finally the Carolinas bring several styles of sauce to the table. From South Carolina come the mustard-based sauces found in the central and southeastern regions of the state, the ketchup-based BBQ sauces come from along the Georgia border, the vinegar-based sauces hail from the northeast, and the tomato-based sauces or Williamsburg style come from the northwest. Sauces from North Carolina evolved in both the eastern and western parts of the state. There is the classic trinity of vinegar, salt, and pepper. Eastern North Carolina variations include vinegar, water, salt, black pepper, red pepper, finely ground cayenne, and dried crushed red pepper. There is no sweetener in this sauce, but some barbecuers like to add some sweet to the mixture when it is served as a dipping sauce. Early colonists considered the tomato poisonous, thus no tomato in the sauce. Another variation is to season the chopped pork dry with salt, black pepper, and red pepper, then moisten it with plain vinegar. Western North Carolina or Piedmont-style barbecue elaborates on the vinegar-salt-pepper theme by adding a little ketchup, Worcestershire sauce, and brown sugar to cut the bite and create the darker Lexington-style sauce. The term “pig picking” grew out of the casual get-together where the whole pig is brought off the grill onto the serving table, and guests literally pick the meat from the pig.

California-style, or West Coast sauces, use fresh herbs and citrus fruits and include bourbon-laden sauces that use Jack Daniel’s or Jim Beam, microbrew sauces, and wine-based sauces that use Zinfandel, Cabernet, Merlot, and other wines for flavoring.

Asian-style barbecue sauces have been enthusiastically embraced on the West Coast and feature the exotic flavors of China, Thailand, Vietnam, Japan, Mongolia, and Indonesia.

There are also specialty sauces designed specifically for certain kinds of wild game or the white barbecue sauce from Alabama that is usually used for poultry but is also good on fish. New Mexico and the Southwest have added a sophisticated repertoire of sauces that include all kinds of chiles from mild jalapeños and smokey chipotles to fiery habaneros and African bird peppers. However, the tomato- and ketchup-based types still outsell all others.

Most traditional barbecue sauces have in common a sweetener, usually white or brown sugar, honey, or molasses. (Maple syrup and corn syrup are modern-day variations.) Because sugars tend to burn easily, sauces should be used only during the final stages of cooking: for slow low-temperature cooking, the last 30 to 60 minutes; for hot fast grilling, the last 10 minutes. This is especially true with tomato-based sauces, which will blacken long before the meat is done.



BBQ SAUCE RECIPES

Cover

Title Page

Copyright

Acknowledgements

Introduction

About Barbecue Sauce

Basic Barbecue Sauce

Quick Sweet & Spicy BBQ Sauce

Kansas City-Style BBQ Sauce

Carolina Mustard Sauce

North Carolina Dipping Sauce

New Mexico-Style BBQ Sauce

Smokey Chipotle Sauce

Texan Beef Brisket Serving Sauce

Cross-Cultural California Barbecue Sauce

Big Bob Gibson's Alabama White Sauce

Remus's Kansas City Classic Sauce

Jamaican Jerk BBQ Sauce

Herb Garden BBQ Sauce

Sweet 'n Spicy Sauce from Remus Powers, Ph.B.

New & Improved Store-Bought Sauce

Border BBQ Sauce

Shrimp BBQ Sauce

Que Sauce for Poultry

Screaming Hot Sauce

Triple Red Pepper Sauce

Classic Cocktail Sauce

Spicy Ketchup-Mustard Sauce

Maple Bourbon Sauce

Bourbon BBQ Sauce

Carpaccio Sauce

Béarnaise Sauce

Chimichurri Sauce-Marinade

Pacific Rim Vinager Sauce

Harissa Sauce

Spicy Vinager Sauce

Chive-Shallot Vinaigrette

Island Vinaigrette

Wildflower Honey Vinaigrette

Mediterranean Dipping Sauce

Basting Sauce for Poultry or Pork

Roasted Red Pepper Pesto

Greek Isle Relish

Fiesta Relish

Thai Peanut Dipping Sauce

Thai Serving Sauce

Simple Satay Sauce

Sesame Soy Sauce

Szechuan Sauce

Aioli

Quick Asian-Style Barbecue Sauce

Rouille

Caviar Mayonnaise

Spicy Horseradish Sauce

Extra Quick Horseradish Sauce

Whiskey Cream Sauce

Confetti Pepper Cheese

Herbed Cream Cheese

Blue Cheese Sauce

Herb Butter

Roquefort Apple-Bacon Butter

Rosemary Butter

Three-Pepper Butter

Gingersnap Sauce

Sesame-Citrus Sauce

Lemon-Herb Butter Baste

Floribbean-Style Finishing Sauce

Pepper Jelly Glaze

Southwestern Citrus Barbecue Sauce

Blueberry Citrus Sauce

Fruity BBQ Glaze

Tangerine Glaze

Fresh Cranberry-Orange Relish

[Raspberry Barbecue Sauce](#)

[Raspberry-Jalapeño Sauce](#)

[Apricot Glaze for Ham](#)

[Tangy Apricot Sauce](#)

[Que Queen Royal Jelly](#)

[Quick Plum Sauce](#)

[Apricot-Plum Sauce](#)

[Dipping Sauce for Grilled Vegetables](#)


[Books on Barbecue](#)

[Conversions](#)

BASIC BARBEQUE SAUCE

Although there are scores of commercially made sauces available today, homemade barbecue sauce is always the best barbecue sauce.

tablespoons vegetable oil
onion, finely chopped
green bell pepper, finely chopped
cup ketchup
cup tomato sauce
cup water
cup cider vinegar
tablespoons lemon juice
tablespoons molasses
tablespoon Worcestershire sauce
teaspoon cayenne pepper
teaspoon dry mustard
teaspoon liquid smoke

 In a large saucepan, heat oil and sauté the onion and bell pepper for about 3 to 5 minutes over medium heat. Add the remaining ingredients and simmer over low heat for 1 hour. Store in an airtight jar in the refrigerator for up to 2 weeks.

Makes 3 cups



QUICK SWEET & SPICY BBQ SAUCE

This is almost a no-cook sauce! It's perfect for making on a weekday night because of its simplicity.

cups tomato sauce

cup cider vinegar

cup brown sugar

large white onion, minced

tablespoons Dijon mustard

tablespoon dried thyme

teaspoon cayenne pepper

teaspoon seasoned black pepper

teaspoon salt




In a large saucepan, combine all of the ingredients. Bring to a boil, then lower heat and simmer for 15 minutes to blend flavors. Store in an airtight jar in the refrigerator for up to 4 weeks.

Makes about 4 cups

KANSAS CITY-STYLE BBQ SAUCE

Kansas City barbecue sauce is tomato-based with a sweet and tangy flavor.

tablespoons butter
large onion, finely chopped
cloves garlic, minced
cups ketchup
cup tomato juice
cup brown sugar
cup molasses
cup cider vinegar
tablespoons Worcestershire sauce
or 4 dashes hot sauce
teaspoon freshly ground black pepper
teaspoon salt

 In a large saucepan, melt butter and sauté onion and garlic over medium heat until translucent. Add the remaining ingredients and simmer for 1 hour. Store in an airtight jar in the refrigerator for up to 2 weeks.

Makes about 6 cups

CAROLINA MUSTARD SAUCE

This unique mustard-based sauce complements pork, poultry, and sausages.

cup yellow mustard
cup vinegar, cider or red wine
cup sugar
tablespoons butter
tablespoon Worcestershire sauce
teaspoon black pepper
teaspoon white pepper
teaspoon Tabasco sauce
teaspoon salt

 Combine all of the ingredients in a large saucepan. Simmer for 30 minutes over medium low heat. Store in an airtight jar in the refrigerator for up to 2 weeks.

Makes about 2 cups

NORTH CAROLINA DIPPING SAUCE

This Lexington-style or Piedmont-style vinegar-based sauce is traditionally served with chopped d pork. The pork can be seasoned with salt and pepper, then moistened with vinegar, or you can u this sauce as a one-step method.

3 cups cider vinegar
1 cup ketchup
1 cup brown sugar
1 tablespoon Tabasco sauce
1 tablespoon Worcestershire sauce
1 teaspoon dry mustard
1 teaspoon red pepper flakes
1 teaspoon freshly ground black pepper
1 teaspoon onion salt


 Combine all of the ingredients in a large saucepan. Simmer for 30 minutes over medium low heat. Store in an airtight jar in the refrigerator for up to 2 weeks.

Makes about 3 cups

NEW MEXICO-STYLE BBQ SAUCE

This peppery barbecue sauce is especially nice on pork and poultry. Enjoy it as a welcome change of pace from the traditional tomato-based sauces that dominate American barbecue.

1 cup unsalted butter
1 red onion, finely diced
4 cloves garlic, finely diced
2 tablespoons dark brown sugar
2 tablespoons ancho chile powder
2 tablespoons pasilla chile powder
1 tablespoon Worcestershire sauce
1 teaspoon cayenne pepper
1 teaspoon oregano
1 teaspoon cumin
1 cup red wine vinegar
1 cup water
a salt to taste

 Melt butter in a heavy skillet over medium heat. Add onion and garlic and sauté for about 10 minutes until translucent. Add the remaining ingredients and simmer for 10 minutes. Store in an airtight container in the refrigerator for 1 week or in the freezer for several months.

Makes about 1¼ cups



SMOKEY CHIPOTLE SAUCE

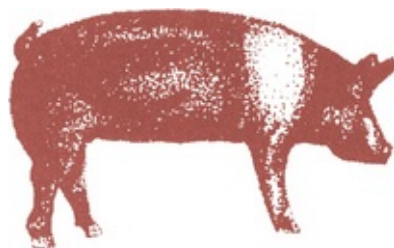
Dave DeWitt is the guru of the chile pepper world. This is an adaptation of one of his excellent recipes.

dried chipotle chiles
cup boiling water
tablespoons butter
onion, finely chopped
clove garlic, minced
cup sour mash bourbon
cup ketchup
cup brown sugar
cup balsamic vinegar
cup lemon juice
tablespoons Worcestershire sauce
tablespoon ancho chile powder
teaspoons dry mustard

 Rinse chiles. Pour boiling water over chiles and let them rehydrate and soften for 30 minutes, then drain.

In a large saucepan, melt butter and sauté onion and garlic over medium heat until soft. Then add bourbon, lower heat to a simmer, and reduce by half. Add chiles and the remaining ingredients, bring to a boil, then reduce heat and simmer for at least 1 hour. Purée sauce in a blender until smooth. Store in an airtight container in the refrigerator for 3 to 4 weeks or in the freezer for several months.


Makes about 3 cups



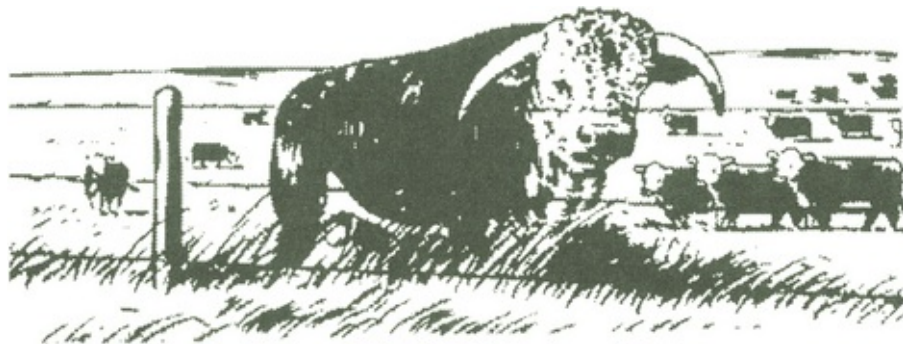
TEXAN BEEF BRISKET SERVING SAUCE

A delicious barbecue sauce for beef brisket and beef ribs, but good on pork and chicken, too. Serve it warmed.

2 tablespoons olive oil
1 large onion, chopped
4 cloves garlic, minced
2 cups tomato sauce
1 cup chili sauce
1/2 cup brown sugar
2 tablespoons apple cider vinegar
2 tablespoons Worcestershire sauce
1/2 teaspoon cayenne pepper
1/2 teaspoon dry mustard
1/2 teaspoon ground black pepper

 Heat oil in a large sauté pan. Add onion and garlic and cook over medium-high heat for about 7 to 10 minutes, until lightly browned. Stir in the remaining ingredients and bring to a boil. Reduce heat and simmer for 1 hour. Strain sauce and discard solids. Store in an airtight jar in the refrigerator for several weeks.

Makes about 4 cups



CROSS-CULTURAL CALIFORNIA BARBECUE SAUCE

This sauce uses fresh herbs and a hint of Asian ingredients to create a California-style barbecue sauce.

tablespoons extra virgin olive oil
large white onion, finely chopped
cloves garlic, minced
cup chili sauce
cup dark honey
cup balsamic vinegar
cup Worcestershire sauce
tablespoons soy sauce
teaspoons wasabi powder or paste
Knorr beef bouillon cube
teaspoon chopped fresh oregano
teaspoon chopped fresh thyme
a salt and freshly ground black pepper to taste

 In a large skillet, heat olive oil and sauté onion and garlic until translucent. Stir in the remaining ingredients and simmer for 30 minutes. Store in an airtight jar in the refrigerator for up to 3 weeks.

Makes about 3 cups



BIG BOB GIBSON'S ALABAMA WHITE SAUCE

This recipe is courtesy of Don McLemore. His grandfather, Big Bob, created the original recipe which is a thin white sauce usually served with smoked chicken and also good with fish.

cup mayonnaise

cup cider vinegar

tablespoon lemon juice

½ tablespoons cracked black pepper

teaspoon salt

teaspoon ground red pepper


 Combine all of the ingredients in a large glass jar with a tight-fitting lid. Close the lid and shake to blend. Store in the refrigerator for several weeks.

Makes about 2 cups

REMUS'S KANSAS CITY CLASSIC SAUCE

From Remus Powers, Ph.B., a.k.a. Ardie Davis, originator of the Diddy-Wa-Diddy Sauce Contest, now the International American Royal Barbecue Sauce Contest.

teaspoon curry powder, Oriental preferred
teaspoon chili powder
teaspoon paprika
teaspoon allspice
teaspoon cinnamon
teaspoon mace
teaspoon pepper
cup white vinegar
cup ketchup
cup dark molasses
teaspoon hot sauce


 Place all the dry ingredients in a bowl. Add vinegar and stir. Add the remaining ingredients and stir until mixture is thoroughly blended. This sauce may be served at room temperature or warmed.

Makes 2 cups

JAMAICAN JERK BBQ SAUCE

Author Helen Willinsky's cookbook Jerk-Barbecue from Jamaica has a delicious jerk marinade recipe that I have adapted to create a pungent and spicy barbecue sauce.

1 cup ketchup
1/2 cup soy sauce
1/2 onion, chopped
1/2 scallions, chopped
1 clove garlic, minced
1/2 cup dark brown sugar
1/2 cup distilled vinegar
1/2 teaspoon dried thyme
1/2 teaspoon allspice
1/2 teaspoon cinnamon
1/2 teaspoon freshly ground black pepper
1/2 teaspoon hot sauce
1/2 teaspoon freshly ground nutmeg
1/2 cup dark rum

 In a food processor, combine all of the ingredients except the rum and process. Transfer mixture to a large saucepan and bring to a boil, then simmer the sauce over low heat until thick, about 10 minutes. Stir in the rum during the last 2 minutes. Store in an airtight jar in the refrigerator for up to 3 weeks.

Makes about 2 cups



HERB GARDEN BBQ SAUCE

Jazzed-up barbecue sauce spread on sliced artisan bread makes a plain hamburger into something quite special.

cup of your favorite spicy tomato barbecue sauce
green onions, finely chopped
clove garlic, minced
tablespoon chopped fresh parsley
teaspoon lime or lemon juice



Combine all of the ingredients in a glass jar with a tight-fitting lid. Shake to blend. Store in the refrigerator for up to 1 week.

Makes 1 cup

SWEET 'N SPICY SAUCE FROM REMUS POWERS, PH. B.

There are dozens of variations for tangy, tomato-based barbecue sauces. This one is a favorite.

cup ketchup

cup chili sauce

cup beef bouillon

cup Worcestershire sauce

cup orange juice

cup brown sugar, packed

onion, chopped

cloves garlic, minced

teaspoon Tabasco sauce or to taste

teaspoon liquid smoke

 Combine all of the ingredients in a large saucepan. Simmer uncovered over low heat for 45 minutes to reduce sauce. Serve hot or cold.

Makes 4 cups

- [read *Between Salt Water and Holy Water: A History of Southern Italy* pdf, azw \(kindle\), epub](#)
- [click *Economics for Today \(7th Edition\)*](#)
- [A Week to Be Wicked \(Spindle Cove, Book 2\) pdf, azw \(kindle\), epub](#)
- [click *Bad Girls Don't Die \(Bad Girls Don't Die, Book 1\)*](#)
- [download online *New Games: Postmodernism After Contemporary Art \(Theories of Modernism and Postmodernism in the Visual Arts\)* online](#)
- [read online *Eight Extraordinary Channels-Qi Jing Ba Mai: A Handbook for Clinical Practice and Nei Dan Inner Meditation* online](#)

- <http://aneventshop.com/ebooks/Space-Debris-and-Other-Threats-from-Outer-Space.pdf>
- <http://tuscalaural.com/library/Gothic-Realities--The-Impact-of-Horror-Fiction-on-Modern-Culture.pdf>
- <http://studystategically.com/freebooks/Encyclopedia-of-the-Neurological-Sciences--2nd-Edition-.pdf>
- <http://omarnajmi.com/library/Bad-Girls-Don-t-Die--Bad-Girls-Don-t-Die--Book-1-.pdf>
- <http://honareavalmusic.com/?books/The-Nature-of-War-in-the-Information-Age--Clausewitzian-Future.pdf>
- <http://redbuffalodesign.com/ebooks/The-Track-of-Sand--Inspector-Montalbano--Book-12-.pdf>