

BASIC (HOT) BARBEQUE SAUCE

SOURCE: WINE SPECTATOR 6/30/02 (Adapted from HOW TO GRILL, by Steven Raichlen)

INGREDIENTS:

2 C catsup
1/4 C cider vinegar
1/4 C Worcestershire sauce
1/4 C firmly packed brown sugar
2 TBS molasses
2 TBS Dijon mustard
1 1/2 TBS Tabasco
1 TBS chili powder
2 tsp liquid smoke
1/2 tsp freshly ground black pepper

DIRECTIONS:

Combine all ingredients in a non-reactive saucepan - bring to boil over medium high heat. Reduce heat & simmer 10-15 minutes or till sauce is dark, thick & rich. Adjust sweetness, sourness & hot pepper to taste.