

BBQ Sauce

Stuart Terry gave us a jar of this sauce and we tried it first on chicken—it was great! The original version of this recipe is from Adam Perry Lang. I use Highland Park whiskey which has a peat flavor instead of bourbon in honor of the Terrys because it is their favorite spirit.



Ingredients

- 5 cloves of garlic
- 1 medium sweet white onion
- 1 green bell pepper
- 1 jalapeño chile
- 1/2 Granny Smith apple
- 1/2 cup vegetable oil
- 2 tsp. coarse salt
- 1/4 cup Highland Park whiskey (or bourbon)
- 3 Tbsp. chili powder
- 1 Tbsp. ground pepper
- 1/4 tsp. ground allspice
- 1/4 tsp. ground cloves
- 1 cup brown sugar, packed
- 2 cups water
- 2 cups ketchup
- 1/2 cup unsulfured blackstrap molasses
- 1/2 cup prepared yellow mustard
- 1/2 cup apple cider vinegar
- 2 tsp. hot sauce
- 1/2 cup apricot preserves

Equipment

- Microplane grater

BBQ Sauce:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel and chop 5 cloves of garlic	2
	Peel and coarsely chop 1 sweet white onion	2
	Remove internal web and stems and chop green pepper	1
	Grate chile on a microplane grater. Stop at seeds.	2
	Peel apple. Grate 1/2 the apple on a microplane	2
	Pour 1/2 cup oil into sauce pan over medium heat to shimmer	2
	Stir in garlic, onion, bell pepper, and salt.	1
	Cook to soften	10
	Off heat, add whiskey. Return to heat	5
	In a small dish, combine 3 Tbsp. chili powder, 1 Tbsp. pepper, 1/4 tsp. allspice, 1/4 tsp. ground cloves, and then add to the pan.	2
	Cook until fragrant.	3
	Stir in 1 cup brown sugar, 2 cups water, 2 cups ketchup, 1/2 cup molasses, 1/cup mustard, 1/2 cup cider vinegar, 2 tsp. hot sauce, and 1/2 cup apricot preserves.	2
	Bring mixture to a boil	2
	Reduce to a simmer. Stir while thickening	45
	Add grated jalapeño and apple	2
	Optional: Use blender to make smoother	
	Total	1 hr. 23 min.