

PAPALEE'S WHISKEY BARBEQUE SAUCE

This is a favorite in our family from our King of Barbeque. An all-around sauce that is excellent on chicken, beef or pork!



- o 1/2 large onion, minced
- o 4 cloves garlic, minced
- o 1/2 cup Sour Mash Whiskey (such as Jack Daniels)
- o 2 cups ketchup
- o 1/3 cup wine vinegar
- o 1/4 cup Worcestershire sauce
- o 3/4 cup brown sugar
- o 3/4 cup sorghum molasses
- o 1/2 tsp. black pepper
- o 1/2 tsp. salt
- o 1/4 cup tomato paste
- o 2 Tbsp. liquid smoke flavoring
- o 1/2 tsp. Tabasco sauce (more if like your sauce spicy)

Combine onion, garlic and whiskey in a 3 qt. Saucepan.

Sauté' until onion and garlic are translucent, approximately 10 minutes.

Remove from heat and light mixture: Flame for 20 sec.

Add all remaining ingredients. Simmer 20 minutes, stirring constantly.

Run sauce through a strainer to remove onion and garlic bits if you prefer a smoother sauce.

The sauce can be made ahead and gets better with age.

Recipe courtesy of Lee Schuldt, Dardenne Prairie, Missouri.