

Sweet & Smoky

BBQ Sauce



Ingredients

- 1 28 oz. can crushed tomatoes
- ¼ cup firmly packed brown sugar
- 2 tbsp molasses
- 2 tbsp bourbon or rum
- 2 tbsp yellow or Dijon mustard
- ¼ cup apple cider vinegar
- 2 tbsp Worcestershire sauce
- 2 tsp Liquid Smoke (optional)
- 1 ½ tbsp **Heart Rock Herb & Spice Co.** BBQ Kansas
- 1 ½ tbsp **Heart Rock Herb & Spice Co.** Smoked Texas
- 2 cups of ketchup

Method

1. Combine all the ingredients, (except the spice blends and ketchup) in a large deep, heavy, nonreactive saucepan and bring to a simmer over medium heat.
2. Cook, uncovered, stirring thoroughly and constantly for 15 minutes. Stir in the spice blends and ketchup, reduce heat, and gently simmer, uncovered, until dark, thick and richly flavored, about another 30 minutes, stir often. Trust me, it will be worth the time.
3. Cool the sauce for about 20-25 minutes then puree in a blender. Taste and adjust for seasoning with salt and black pepper. Use it as a finishing sauce, not a grilling sauce. However, do brush on a little during the last minute or two of grilling.
4. Use right away or transfer to a clean glass jar. It can be refrigerated for up to 2 weeks. Makes 3 cups.

Adapted from Heart Rock Herb and Spice