

# Betty's Bourbon Barbecue Sauce -- for 4th of July!



Published on 1 Jul 2012

In this video, Betty demonstrates how to make Bourbon Barbecue Sauce, a great recipe for a 4th of July meal. It is a sweet and tangy blend of vinegar, ginger, jalapeno peppers, garlic, onion, molasses, ketchup, and bourbon whisky.

Today, I am only demonstrating how to make the barbecue sauce. Tomorrow, I will show all of these steps incorporated into making a barbecued entree.

Ingredients (plenty for up to 5 pounds of meat):

- 1 cup bourbon whisky
- 1 cup water
- 2 tablespoons white vinegar
- 2 tablespoons fresh ginger, finely chopped
- 2 jalapeno peppers, finely chopped
- 2 cloves garlic, minced
- 2 tablespoons onion, minced
- 2/3 cup molasses
- 2/3 cup ketchup
- 3/4 teaspoon freshly ground sea salt
- 3/4 teaspoon freshly ground black peppercorns
- 2 teaspoons extra virgin olive oil

In a small saucepan, combine 1 cup bourbon whisky, 1 cup water, 2 tablespoons white vinegar, 2 tablespoons finely chopped fresh ginger, 2 finely chopped jalapeno peppers, 2 cloves minced garlic, and 2 tablespoons minced onion. Place mixture over high heat and bring to a boil. Reduce heat to low and boil sauce, until it is reduced by one-third. Add 2/3 cup molasses and 2/3 cup ketchup, and cook at least 20 minutes, or until thickened to the consistency of barbecue sauce that you like. Add 3/4 teaspoons freshly ground sea salt, 3/4 teaspoon freshly ground black peppercorns, and 2 teaspoons extra virgin olive oil. The Bourbon Barbecue Sauce is finished. Use as desired. You may use this sauce on any kind of meat that you like with barbecue sauce, such as chicken, ribs, or pulled pork. You may also use it as a dipping sauce for fried chicken fingers and other appetizers. I will be back tomorrow with the complete preparation of an entree that uses this deep, rich Bourbon Barbecue Sauce! Have a great day!!! --Betty :)