

Betty's Own Barbecue Sauce Recipe



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In this video, Betty demonstrates how to make her Own Barbecue Sauce, a recipe that she personally created. It is a sweet and tangy blend of vinegar, ginger, jalapeno peppers, garlic, onion, molasses, ketchup, and orange juice. Today, I am only demonstrating how to make the barbecue sauce. Tomorrow, I will show all of these steps incorporated into making Barbecued Bone-In Countrystyle Ribs. Rick had countrystyle ribs as part of the food bar he enjoyed at the Riverview Restaurant at Cumberland Falls (in a previous upload), and that is the food item from our meals that I decided to make for you!

Ingredients (plenty for about 5 pounds of meat):

- 2 cups orange juice
- 3 tablespoons cider vinegar
- 3 tablespoons fresh ginger, finely chopped
- 3 jalapeno peppers, finely chopped
- 3 cloves garlic, minced
- 1/4 cup onion, minced
- 3/4 cup molasses
- 3/4 cup ketchup
- 1 1/2 teaspoons freshly ground sea salt
- 1 teaspoon freshly ground black peppercorns

In a 13-inch by 9-inch by 2-inch baking pan, combine 2 cups orange juice, 3 tablespoons cider vinegar, 3 tablespoons chopped fresh ginger, 3 chopped jalapenos, 3 minced cloves of garlic, and 1/4 cup minced onion. At this point, you would add your meat and marinate it for one hour, checking every 15 minutes or so to rotate it if it is not completely covered with the marinade. (If you are making just the barbecue sauce, you will not need the large baking pan, and you would just start by placing the mixture in a small saucepan.) If you have used the mixture for marinating your meat, remove your meat from the marinade, and pour the marinade into a small saucepan. Boil it over high heat, until it is reduced by one-third. Add 3/4 cup molasses and 3/4 cup ketchup, and cook about 20 minutes, or until thickened to the consistency of barbecue sauce that you like. Add 1 1/2 teaspoons freshly ground sea salt and 1 teaspoon freshly ground black pepper. Use as desired. You may use this sauce on any kind of meat that you like with barbecue sauce. 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 Barbecued Bone-In Countrystyle Ribs with Betty's Own Barbecue Sauce! Have a great day!!! --Betty :)