AMERICAN BBQ SAUCES: FOUR HOMEMADE RECIPES

HONEY BBQ SAUCE

This Honey BBQ Sauce pairs the gentle sweetness of honey with bright apple cider vinegar and a light smoky note. An approachable American BBQ sauce that works well with chicken wings, spare ribs and grilled pork neck.



INGREDIENTS

For 10 people

Baking and cooking times apply to the original quantity.

- 250 g tomato ketchup
- 100 g runny honey
- 60 ml apple cider vinegar
- 75 ml water
- 20 g dark brown sugar
- 15 ml Worcestershire sauce
- 10 g Dijon mustard
- 2 tsp sweet smoked paprika
- 1 tsp onion powder
- ½ tsp garlic powder
- ¼ tsp ground black pepper
- Salt to taste

MAKING HONEY BBQ SAUCE

1. Put the ketchup, honey, apple cider vinegar, water, brown sugar, Worcestershire sauce and mustard in a heavy-bottomed saucepan.
2. Add the smoked paprika, onion powder, garlic powder and black pepper. Whisk until smooth.
3. Heat, stirring, until the sauce starts to bubble gently.
4. Let the sauce simmer uncovered over low heat for 15–20 minutes. Stir regularly, scraping the bottom, and don't let it boil hard.
5. Check the thickness: the warm sauce should coat the back of a spoon and still run off it easily. Add a splash of water if needed. The sauce thickens as it cools.
6. Taste and season with salt if needed. For more brightness, add a small splash of apple cider vinegar.
7. Serve the sauce warm or let it cool. Brush a thin coat onto the meat during the last 5–10 minutes and let it set until tacky over indirect heat.

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BOURBON BBQ SAUCE

Bourbon, dark sugar and molasses give this BBQ sauce a deep, warm flavour. Apple cider vinegar keeps it bright, while black pepper brings a spicy finish. Great with ribs, pulled pork and a hearty burger.

INGREDIENTS

For 10 people

Baking and cooking times apply to the original quantity.

- 250 g tomato ketchup
- 75 ml bourbon
- 60 ml apple cider vinegar
- 100 ml water
- 60 g dark brown sugar
- 25 g sugar cane molasses
- 20 ml Worcestershire sauce
- 10 g Dijon mustard
- 1 tsp sweet smoked paprika
- 1 tsp onion powder
- ½ tsp garlic powder
- ½ tsp ground black pepper
- ⅛ tsp cayenne pepper
- Salt to taste

MAKING BOURBON BBQ SAUCE

1. Measure the bourbon and put the bottle away. Pour the measured bourbon into a cold saucepan, away from any open flame. There's no need to flambé.
2. Add the ketchup, apple cider vinegar, water, brown sugar, molasses, Worcestershire sauce and mustard.
3. Stir in the smoked paprika, onion powder, garlic powder, black pepper and cayenne pepper.
4. Bring the sauce slowly to a simmer on the stove, stirring as you go. Let it bubble gently, uncovered, over low heat for 25–30 minutes, stirring regularly.
5. Check the thickness and add a splash of water if needed. The sauce should stay easy to spread, and it thickens as it cools.
6. Taste, then add salt or a small splash of apple cider vinegar to taste.
7. Serve with the meat, or brush on a thin layer during the last 5–10 minutes of the cook. Let the sauce set over indirect heat and don't let it burn.

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CHIPOTLE BBQ SAUCE

Chipotle peppers in adobo give this BBQ sauce a full smoky flavour and a warm, lingering heat. Brown sugar softens the bite and lime keeps the finish fresh. A bold sauce for beef ribs, burgers, pulled pork and grilled chicken.

INGREDIENTS

For 10 people

Baking and cooking times apply to the original quantity.

- 250 g tomato ketchup
- 60 ml apple cider vinegar
- 125 ml water
- 60 g dark brown sugar
- 20 g honey
- 20 g chipotle peppers in adobo, finely chopped
- 15 g adobo sauce from the same can
- 15 ml Worcestershire sauce
- 10 g Dijon mustard
- ½ tsp ground cumin
- 1 tsp onion powder
- ½ tsp garlic powder
- ¼ tsp ground black pepper
- 15 ml fresh lime juice
- Salt to taste

MAKING CHIPOTLE BBQ SAUCE

1. Finely chop the chipotle peppers. Put them in a saucepan with the adobo sauce, ketchup, apple cider vinegar, water, brown sugar, honey, Worcestershire sauce and mustard.
2. Add the cumin, onion powder, garlic powder and black pepper. Stir everything together well.
3. Bring the sauce slowly to a simmer and let it bubble gently, uncovered, over low heat for 20–25 minutes. Stir regularly, scraping the bottom.
4. Take the pan off the heat and, if you like, carefully blend the sauce smooth with a stick blender. Keep the blender head below the surface of the sauce to avoid splatter.
5. Stir in the lime juice. Taste and add salt if needed. If the sauce has reduced too far, thin it with a splash of water.
6. Serve with the meat, or brush a thin coat onto the meat during the last 5–10 minutes. Let it set over indirect heat.

AMERICAN BBQ SAUCES: FOUR HOMEMADE RECIPES

KETCHUP POMEGRANATE BBQ SAUCE

This barbecue sauce combines ketchup with the bright acidity of pomegranate. Brown sugar and honey give it a beautiful shine, while smoked paprika and chilli add depth. Perfect as a glaze on chicken, veal or spare ribs.

INGREDIENTS

For 10 people

Baking and cooking times apply to the original quantity.

- 310 ml ketchup
- 130 ml pomegranate juice
- 65 g brown sugar
- 2½ tbsp apple cider vinegar
- 1¼ tbsp honey
- 1¼ tsp smoked paprika
- ¾ tsp chilli flakes
- 1¼ tsp Worcestershire sauce
- 1½ cloves garlic
- 1¼ tbsp olive oil
- Salt to taste
- Pepper to taste

MAKING KETCHUP POMEGRANATE BBQ SAUCE

1. Finely chop the garlic.
2. Heat the olive oil in a saucepan over medium-high heat.
3. Sauté the garlic for 1 minute without letting it colour.
4. Add the ketchup, pomegranate juice, sugar, vinegar and honey.
5. Stir in the paprika, chilli flakes and Worcestershire sauce.
6. Bring the sauce slowly to a simmer.
7. Simmer over low heat for 15 to 20 minutes, until the sauce is glossy and slightly thickened.
8. Season with salt and pepper.
9. Let the sauce cool.