

Aunt Susie's BBQ Mop

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|--|
| 3 | cans | beef broth (14.5 oz cans) |
| 3 | | bay leaf |
| 1 | teaspoon | oregano |
| 2 | tablespoons | unsalted butter |
| 1/2 | cup | onion - diced |
| 1/4 | cup | celery - diced |
| 8 | cloves | garlic - minced |
| 3 | tablespoons | Aunt Susie's BBQ Rub |
| 1/4 | teaspoon | cayenne pepper |
| 1 | pound | bacon |
| 2 | | lemons - zest finely grated and juiced |
| 3 | tablespoons | soy sauce |
| 3 | tablespoons | vinegar |
| 2 | tablespoons | olive oil |
| 2 | tablespoons | toasted sesame oil |
| 3 | tablespoons | bourbon |

Bring the broth, bay leaves and oregano to a boil in a large kettle. Reduce heat to a simmer. Melt butter in a skillet, and add the onions, celery, garlic, BBQ Rub, and cayenne. Cook until browned, about 7 minutes. In another pan fry the bacon, in batches, until crisp. Drain and crumble. Add to the simmering broth, along with the cooked onion mixture, the lemon zest and juice, soy sauce, vinegar, olive oil, sesame oil and bourbon. Mix well. Simmer until the sauce is reduced by 1 quarter, about an hour.

Yield: "5 cups"

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Aunt Susie's BBQ Rub

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| 3 | tablespoons | dark brown sugar |
| 2 | tablespoons | paprika |
| 2 | teaspoons | dry mustard |
| 2 | teaspoons | onion powder |
| 2 | teaspoons | garlic powder |
| 1 | teaspoon | oregano |
| 1 | teaspoon | basil |
| 1 | teaspoon | ground bay leaf |
| 1 | teaspoon | salt |
| 3/4 | teaspoon | thyme |
| 3/4 | teaspoon | ground coriander |
| 3/4 | teaspoon | ground cumin |
| 3/4 | teaspoon | white pepper |
| 3/4 | teaspoon | freshly ground black pepper |

Combine all ingredients in small bowl.