

Bourbon Whiskey BBQ Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/2		onion - minced
4	cloves	garlic - minced
3/4	cup	bourbon whiskey
1/2	teaspoon	freshly ground black pepper
1/2	tablespoon	salt - 2
2	cups	ketchup
1/4	cup	tomato paste
1/3	cup	cider vinegar
2	tablespoons	liquid smoke flavoring
1/4	cup	Worcestershire sauce
1/2	cup	packed brown sugar
1/3	teaspoon	hot pepper sauce

In a large skillet over medium heat, combine onion, garlic and whiskey. Simmer for 10 minutes, or until onion is translucent. Mix in the ground black pepper, salt, ketchup, tomato paste, vinegar, liquid smoke, worcestershire sauce, brown sugar and hot pepper sauce.

Bring to a boil. Reduce heat to med-low and simmer for 20 minutes.