

Batch10 Honey Bourbon BBQ Sauce



3/4 cup (190ml)



Batch10 Honey Bourbon

1/2 onion, minced fine (grating the onion works well)

4 cloves garlic, minced

2 cups tomato sauce

1/4 cup tomato paste

1/3 cup (80ml) cider vinegar

1/4 cup (60ml) Worcestershire sauce

1/2 teaspoon ground black pepper

1/2 tablespoon salt

1/2 cup (110g) packed brown sugar

1/3 teaspoon Tabasco sauce, or to taste

In a large saucepan over medium heat on your stove combine the onion, garlic and Batch10.

Simmer for 10 minutes or until onion is soft and translucent. Add the pepper, salt, tomato sauce, tomato paste, vinegar, Worcestershire sauce, brown sugar and Tabasco sauce.

Bring to a boil. Reduce heat to medium-low and simmer for 20 minutes. Run sauce through a strainer or blitz with a stick blender for a smooth sauce.

Bottle in sterilized glass and store in fridge.