

BBQ Sauce with Stabler & Steel's Black

A while ago I was working with Stabler & Steel's Sauce "Black" and I decided to make some bbq sauce with it. I was completely taken aback with the superb result and love making small batch bbq sauce for special dishes.



I use this bbq sauce when I am entertaining and require a sauce with a delicate bbq flavour that complements meats and vegetables that have been cooked over charcoal or on a gas bbq.

Forget the worcestershire sauce, once you go use Stabler & Steel's "Black" you won't be going back.

Makes about 500ml

Ingredients

2 tablespoons [Stabler & Steel's Sauce Black](#)

1 1/2 cups of tomato purée

1/3 cup fine chopped red onion,

2 tablespoons cider vinegar

2 teaspoons sugar or honey

1 teaspoon garlic powder

1 teaspoon sumac

2 teaspoons smokey paprika or a good quality BBQ seasoning

100ml bourbon (optional)

1/4 teaspoon salt

Directions

Put the [Stabler & Steel's Sauce Black Sauce](#), tomato purée, onion, cider vinegar, sugar/honey, sumac, smokey paprika, garlic powder and salt in a heavy, medium saucepan and bring to a simmer over medium heat.

Add the bourbon if using and reduce the heat to very low and simmer, uncovered, stirring frequently, for 10 minutes to blend the flavors. Remove from the heat.



Bottle in a hot jar with lid and store in the fridge. Use within two weeks.