

Brichetto's Honey Bourbon BBQ Sauce

I was given this recipe by a former co-work during the memorial service for his father. The story is his father used to love making this sauce to give it out to the people in his community. Who doesn't love fresh home made bbq sauce that has depths of flavor. You will be the talk of the cul-de-sac when you load your ribs up for the block party. Be prepared to want to make this over an over again as store bought sauce will never live after giving your taste buds this magic sauce. In the version of the sauce I first made, I used Bulliet Bourbon, and Hickory liquid smoke. You will need a least a handle of bourbon (750ml) to make this recipe. I do believe it would be best to match up to the wood that you be using to smoke yo meats. However oak may be the best option due to that is what is used to give the bourbon its flavor. I also used Heinz Organic Tomato Ketchup as my ketchup of choice as it wouldn't be as sweet, but have a stronger 'tomato' flavor. You can also add a little heat more via a dash of your hot sauce of choice or by adding some addition pepper powder like habanero or ghost.

Recipe serves		Prepared for
Everyone		Finger lickin'

Ingredient	Amount		Scaled amount	
Ketchup	10	Cups	80	oz
Honey	2 1/2	cups	20	oz
Apple Cider Vinegar	2 1/2	Cups	20	oz
Water	2 1/2	cups	20	oz
Packed Brown Sugar	2 1/2	cups	20	oz
Bourbon	2 1/2	cups	20	oz
Onion Powder	2/3	Cups		
Garlic Powder	2/3	cups		
Chili Powder	2/3	Cups		
Coarse Ground Pepper	2/3	cups		
Celery Salt	1	TBLS		
Allspice	1	TBLS		
Worcestershire Sauce	2	Cups	16	oz
Liquid Smoke	1 1/4	cups	12	oz
Mustard Powder	1/4	Cup		
Paprika	1/2	Cup		

Steps	Whatca Gotta Do
1	Get you a big ass pot, like 12-15qts cuz you gonna need it.
2	In an mixing bowl, mix up all the dry shit. Give it a through whisking to make sure every thing is blended well.
3	Start dumping ketchup, honey, bourbon, and water in to yo big ass pot. One pro-tip, pour the water into the ketchup bottles, and give it a little shake to the bottles to "clean them out" as you to maximize every ingredient. Pour this ketchup water into yo pot.
4	On a medium high give or take, git the base of the sauce to a slight boil. Once it starts to bubble, back the heat off a smidge to maintain a cookin' temp.
6	Start to incorporate yo dry seasoning blend into the sauce base
7	After making sure the dry ingredients have fully incorporated into the sauce. Get that sauce to simma down now because you want to develop 'dem flavors yo.
8	Add the Worst-ass-hair Sauce and Liquid Smoke. Stir til thoroughly mixed.
9	Cook the sauce down to your desired thicc-ness. Once you are down with the thicc-ness (haha!), you will know when you are done. I do prefer my bbq sauce to thoroughly coat the back of a spoon. But hey we all preferences, some like the sauce to be a little thin, while others like it with a little more body (you know what I mean).
10	Allow the sauce cool and pour into mason jars