

Recipe

Tangy Barbecue Sauce #1

History

Aug 2006 Modifications by Jason Knievel
Jul 2006 Modifications by Jason Knievel
Origin Music City Pig Pals Tangy Barbecue Sauce from
 Lee and Bobbie McWright, as found at foodtv.com

Ingredients

1 3/4 cup	ketchup (natural, as little corn syrup or sugar as possible)
1 cup	light brown sugar
3/4 cup	apple cider vinegar
1/2 cup	Worcester sauce
1/8 cup	lime juice (freshly squeezed)
1/4 cup	light, dry white wine (e.g., Pino Gris, Rioja, Suave)
6 tsp	mustard (prepared yellow)
3 tsp	canola oil
2 tsp	chili powder
2 tsp	paprika
2 tsp	pepper
1/2 tsp	salt
1/2 tsp	liquid smoke
To taste	Cayenne pepper

Instructions

Mix all ingredients and simmer, covered, for 1 hr.

Notes

Best on pulled pork and pork butt; good on beef brisket; not quite sweet enough and a little too much vinegar and lime juice for pork ribs or beef ribs.