

Male-Bourbon Barbecue Sauce

- 2 6oz cans Tomato Paste
- 2 Cups Bourbon (Makers Mark works great)
- 1 Cup apple cider vinegar
- 1 Cup packed Dark Brown sugar
- 1 Cup Pure Maple syrup(get the real thing or best)
- 1/2 Cup Soy sauce(I use Kikkoman)
- 1/4 Cup Molasses(I like Brer Rabbit, gives it a bold flavor)
- 1/4 Cup Worcestershire sauce
- 1/4 Cup Red Hot sauce
- 1/4 Cup smoked paprika(not sweet)
- 1/4 Cup garlic powder
- 1/4 Cup Onion powder
- 1 tsp ground Cumin
- 2 tsp ground Mustard

In saucepan over medium heat, whisk all ingredients together.

Bring to a simmer, then lower the heat to just maintain a gentle simmer. Cook until thickened and reduced by half, and about 20 mins. This makes about 2 quarts and will keep in fridge a few months.

WA5GHR/Bill