Sweet & Smoky BBQ Sauce

Make-ahead · Makes about 2 cups

Ken's note: TBD

The classic tomato-based sauce for ribs, pulled pork, chicken, and burgers. Smoked paprika supplies the smoke, so there is no liquid smoke. Keeps 2 weeks in the fridge.

Ingredients

- 1 Tbsp oil or butter
- ½ small onion, minced
- 2 garlic cloves, minced
- 1 can (8 oz) tomato sauce
- 3 Tbsp tomato paste
- ½ cup water
- ⅓ cup cider vinegar
- ¼ cup brown sugar
- 1 Tbsp molasses
- 1 Tbsp Worcestershire sauce
- 1 Tbsp yellow mustard
- 2 tsp smoked paprika
- 1 tsp chili powder
- ¼ tsp black pepper
- ¼ tsp cayenne (optional)

Method

1. Cook the onion in the oil over medium heat until soft, 4–5 minutes. Add the garlic for 30 seconds. Stir in everything else and bring to a simmer.
2. Cook uncovered over low heat, stirring now and then, 25–30 minutes, until thick enough to coat a spoon. Blend smooth if you like. Taste and salt at the end (start with ½ tsp), and add a splash more vinegar if it's too sweet.
3. Used on: Master Ribs (3-2-1), Smoked Pulled Pork, and grilled chicken.