



♥ recipes worth sharing

⇒ Darin's ⇒

JALAPEÑO BARBECUE SAUCE ♥



This took some time to figure out, but it was definitely worth the wait. Try it just the perfect amount of heat. ♥



PREP TIME
10 min



COOK TIME
30 min



TOTAL TIME
40 min



SERVINGS
72 servings

⇒ INGREDIENTS ⇒

- 2 1/4 cups brown sugar
- 3/4 cup pound of dried pickled jalapeños, drained
- 1 1/2 teaspoon, granulated garlic (not powder)
- 1 1/2 teaspoon, kosher salt
- 3/4 teaspoon, coarse ground pepper
- 3 cups ketchup
- 3 tablespoon molasses
- 1 1/2 tablespoon Worcestershire sauce
- 3/4 teaspoon liquid smoke



⇒ STEP-BY-STEP INSTRUCTIONS ⇒



- 1 Combine the first five ingredients in a sauce pan and combine well. (no heat)
- 2 Then add the last four ingredients and mix together.
- 3 Then turn the heat to about medium high. From this point I usually stir continually.
- 4 Bring the mixture to a boil.
- 5 After it starts to boil I turn the heat down to low and simmer it for 15–20ish minutes (I stir this whole time with a whisk because I'm afraid the sugar will burn but it's up to you.) This will allow some of the water to evaporate thickening up the sauce.
- 6 Then I just remove it from the heat and let it sit for about 10 minutes to cool.
- 7 Then I pour it into bottles and let it sit on the cupboard for a few hours to cool all the way off.
- 8 Lastly I put the lids on and store it in the fridge.



RHINO TIP

This fairly straight forward recipe can be used on a multitude of things (Pulled Pork, Brisket, Chicken and even tacos).

⇒ TIPS & VARIATIONS ⇒

♥ This fairly straight forward recipe and can be used on a multitude of thing (Pulled Pork, Brisket, Chicken and even tacos).

♥ Great as a marinade or dipping sauce.

♥ Try it on ribs, chicken, burgers, meatloaf, or to add flavor to beans and chili.

♥ For a smoky boost, use hickory liquid smoke or smoked jalapeños.

⇒ Family favorites, one recipe at a time. ⇒

