

SPICY BARBECUE SAUCE RECIPES

RATTLESNAKE CLUB BARBECUE SAUCE

From the Rattlesnake Club. Perfect with any kind of meat.

Makes about 3 cups.

- 1-1/2 cups ketchup
- 1/2 cup prepared chili sauce
- 1/4 cup prepared steak sauce
- 3 Tbsp. dry mustard
- 2 Tbsp. prepared horseradish
- 1 Tbsp. molasses
- 1 Tbsp. red wine vinegar
- 1 Tbsp. minced jalapeno chile pepper
- 1 Tbsp. garlic juice (or use fresh garlic)
- 1 Tbsp. Tabasco sauce, if desired

Whisk first 10 ingredients in bowl. Add hot pepper sauce to taste. (Can be prepared up to 1 week in advance. Cover and chill. Bring to room temperature to serve.)

SMOKE SIGNALS BARBECUE SAUCE

(From El Paso Chile Company's TEXAS BORDER COOKBOOK)

- 3 Tbsp olive oil
- 1 cup minced onion
- 3 garlic cloves, peeled and minced
- 1 Tbsp mild chile powder
- 1 (28 oz) can crushed tomatoes with puree
- 1 (12 oz) bottle amber beer, such as Dos Equis
- 1 cup tomato-based hot salsa
- 1/2 cup catsup
- 1/4 cup packed light brown sugar
- 4 chipotles in adobo sauce, minced
- 2 Tbsp adobo from can
- 2 Tbsp cider vinegar
- 2 Tbsp unsulfured molasses
- 1/2 tsp liquid hickory smoke flavoring
- 1/2 tsp salt

In a heavy 3 qt saucepan, over low heat, warm the olive oil. Add the onions and garlic and cook, covered, stirring once or twice, for 10 minutes. Stir in the chili powder and cook, covered, for 5 minutes. Stir in the crushed tomatoes, beer, salsa, catsup, sugar, chipotles, adobo, vinegar, molasses, liquid smoke and salt. Cook partially covered, stirring once or twice, until the sauce has thickened slightly and is shiny, about 30 minutes. Cool to room temperature. If you prefer a smooth sauce, puree in food processor. Refrigerate for several weeks or freeze up to 3 mos. in serving-size containers.

DEM BONES BBQ SAUCE

By Mikey Cain

- 4 32oz. bottles store-bought ketchup
- 1 lb. blackstrap molasses
- 1 cup blackberry jelly
- 2 cups vinegar
- 3 tbs. ground red pepper
- 5 fresh habs (whole)
- 2 white onions (chopped)
- 2 med. bell peppers (chopped)
- cloves garlic (chopped)
- 1 lb. lt. brown sugar
- ½ cup pickling spice IMPORTANT
- 1 white cotton baby's sock (preferably unused)
- 2 tsp. celery salt

Put the ketchup and vinegar on a medium-low heat until good and hot, and then slowly add molasses, brown sugar and jelly, stirring all the time until they liquefy with the hot mixture. Add chopped onions, peppers, garlic and spices. Put pickling spice into baby's sock and tie sock closed at top making spice pouch. Add pouch to mixture, holding under surface with wooden spoon until saturated with hot mixture. Allow mixture to SLOWLY boil or "burble." Keep stirring of bottom to prevent sticking. (From time to time I like to "mop" the bottom of the pot with the spice pouch to release goodies in pouch and clean bottom at the same time. Allow to "burble" for about an hour and a half, until fresh peppers are soft. Don't leave out the pickling spice from this stuff. It's the key to giving this sauce its own distinctive flavor. It's a pretty sweet sauce, but the habs and ground red give it a "sneaky pete" quality that slips up behind the sweet and grabs your attention.

SIZZLING DRY RUB

- 2-3 tbs. powdered, smoke-dried habaneros
- 1 tsp. cumin
- 1 tbs. powdered garlic
- 1 tsp. powdered onion
- 1 tsp. salt
- 1 tsp. black pepper

Mix well and put into a bottle with a shaker top. Coat the meat lightly with chile oil and dust liberally with the rub. Grill/BBQ as appropriate.

AUTHENTIC CAROLINA PORK BARBEQUE

- 1 pork butt (shoulder)
- 1 gal cider vinegar
- 10 oz Worcestershire sauce
- 6 ozs chili sauce
- 1 1/4 ozs crushed red pepper flakes

Mix all sauce ingredients together. Use as a basting sauce for the meat. The pork has to be barbecued - that is, cooked long and slow over a real wood fire, preferably hickory. Temp should be around 220 degrees, and it takes at least 1-1/2 hours per pound, or until internal temp. reaches 150-160 degrees. Needless to say, this is difficult to accomplish in the average backyard Weber kettle, although it can be done. It has to be served on a CWB: Cheap White Bun. After that, the only question is "with or without?" Sweet Cole slaw on top, that is.

MANGO SCOTCH BONNET CARIBBEAN BARBECUE GLAZE

- 2 tablespoons peanut oil
- 4 ripe mangoes, peeled, pitted, and cut into 1/2-inch dice
- 1 white onion, peeled and cut into 1/4-inch dice
- 1 carrot, peeled and cut into 1/4-inch dice
- 1 fresh orange Scotch bonnet or habanero chiles, seeded and finely minced
- 1/2 cup champagne vinegar
- 1/2 cup ketchup

- 1/4 cup sugar
- Salt to taste

In a saucepan, heat the peanut oil and sauté the mangoes, onion, carrot, and Scotch bonnet or habanero chiles for 10 minutes over medium heat, or until the onions are soft and translucent. Deglaze the saucepan with the vinegar, and add the ketchup and sugar. Bring to a slow boil, reduce heat, and simmer for 35 to 45 minutes. Remove pan from heat and season with salt. Transfer to a food processor or blender, and pulse. Strain through a medium sieve; if the sauce is too thick, add a little water to thin. Serving suggestions: Use as a barbecue sauce with grilled seafood such as lobster, crab, and scallops, and with pork. Can be brushed on as a glaze during cooking. Storage: Holds well for weeks in the refrigerator. Yield: About 3 cups

JALAPENO GARLIC MARINADE

This recipe can be used on any type of beef you might choose. Steaks and roasts are the first to come to mind. First remove the stems and seeds from the jalapenos. Then in a blender mix the following:

2-4 fresh jalapeno peppers

Can substitute 1/2 to 1 tsp
red pepper flakes.

1/2 cup of dry red wine

1/4 cup extra virgin olive oil

3 cloves of garlic, crushed

1 tsp parsley

1 tsp salt

1 tsp cracked black pepper

1/8th tsp Tabasco

A couple of 1" rib eye or sirloin steaks

Blend all ingredients until smooth. Place steaks and marinade in a sealable plastic bag for 6 to 8 hours in the refrigerator. Fire up the grill so that the coals are really hot. Next remove the steaks allowing excess marinade to drip off and place the steaks directly over the coals. Cook until desired doneness has been reached. Enjoy!

SPICY TEXAS BBQ SAUCE

1 c Ketchup

12 oz Tomato paste

1/4 c Lime juice

1 ts Veg oil
1 1/2 c Onion; chopped
2 Clove Garlic; fine chop
12 oz Beer
1/2 c Brown sugar; firm packed
2 tsp Red chiles; to taste
1 tsp Worcestershire sauce
2 Jalapeno; seeded and chopped

Heat all ingredients to boiling in a 2-quart pan, reduce heat to low. Cover Makes 5 cups sauce.