

BBQ Sauce

Makes about 1 1/2 cups

Classic bbq sauce must simmer for a long time for the whole tomatoes in it to break down. However, we found that starting with ketchup can shorten the process.

- 1 medium onion, peeled and quartered
- 1/4 cup water
- 1 cup ketchup
- 5 tablespoons molasses
- 2 tablespoons cider vinegar
- 2 tablespoons Worcestershire sauce
- 2 tablespoon Dijon mustard
- 1 1/2 teaspoons liquid smoke (optional)
- 1 teaspoon hot sauce
- 1/4 teaspoon pepper
- 2 tablespoons vegetable oil
- 1 garlic clove, minced
- 1 teaspoon chili powder
- 1/4 teaspoon cayenne pepper

1. Process onion and water in a food processor until pureed and mixture resembles slush, about 30 seconds. Strain mixture through fine mesh strainer into liquid measuring cup, pressing on solids with rubber spatula to obtain 1/2 cup juice. Discard solids.

2. Whisk onion juice, ketchup, molasses, vinegar, Worcestershire sauce, mustard, liquid smoke (if using), hot sauce, and pepper together in medium bowl.

3. heat oil in large saucepan over medium heat until shimmering but not smoking. Add garlic, chili powder, and cayenne and cook until fragrant, about 30 seconds. whisk in ketchup mixture and bring to a boil; reduce heat to medium low and simmer gently, uncovered, until flavors meld and sauce is thickened, about 25 minutes. Cool sauce to room temperature before using. (Sauce can be refrigerated for up to 1 week).