

SOUTHERN COMFORT BARBEQUE SAUCE

By: Jim Boston

WET INGREDIANTS:

Apple Cider Vinegar	2 Cups
Tomato Sauce	1 - 12 oz Can
Ketchup	1/2 cup
Mustard	1/4 cup
Apple Juice Concentrate	1 can
Root Beer	1 liter or 1/2 of a 2 liter bottle
Southern Comfort / Evan Williams	1 cup
Liquid smoke	1/2 bottle

For Hot sauce!!!!

Jalapeño Juice	1/4 Cup
Louisiana Hot Sauce	1/8 Cup
Siracha Hot Sauce	1/8 Cup

DRY INGREDIANTS:

Sugar - White	3 Cups
Sugar - Dark Brown	3 Cups
Cayenne Pepper	1/8 Cup - 1/4 cup for hot recipe
Paprika	1/2 cup
Garlic Powder	1/8 cup

Combine all liquid into pot, then add all dry, stir while bringing to a boil. Cook at a slow boil until it will coat the back of a spoon and slow drip from it or whatever consistency you like. Enjoy! All measurements and ingredients are subject to change at the will of the cook, have fun with it.

I like to put it in the smoker with the meat and let it slow roll along with the meat... stirring every hour or so when I stoke the fire and check the meat.

