
Four Roses Bourbon BBQ Sauce

Four Roses Bourbon Distillery
www.KentuckyTourism.com

1 1/2 teaspoons Worcestershire sauce
1 cup ketchup
1 cup yellow onion, minced
1/4 cup apple cider vinegar
1/4 cup Four Roses Bourbon
1/4 cup molasses
1/4 teaspoon black pepper
1/4 teaspoon chili powder
1/4 teaspoon salt
2 tablespoons packed light brown sugar
2 tablespoons Dijon mustard
3 tablespoons butter

Heat a pan over medium heat and add the butter. Once the butter melts, add the onion and saute' until clear, about 5 minutes. Turn the heat to low. Add all of the remaining ingredients except for the bourbon. Stir continuously until the sauce is well combined and comes to a low simmer, about 5 minutes.

Add the bourbon and allow to simmer for 10 more minutes, stirring continuously so the bottom does not burn.

Turn off the heat and allow the source to cool.

Add the sauce to your favorite chicken or pork dish for about the last 10 minutes of cooking time to allow the sauce to form a nice glaze.

(Optionally - If you do not like your sauce chunky with the onions, blend the sauce in a blender until smooth.)

Condiments, Sauces

Per Serving (excluding unknown items): 977 Calories; 37g Fat (32.0% calories from fat); 7g Protein; 170g Carbohydrate; 7g Dietary Fiber; 93mg Cholesterol; 4233mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 1/2 Vegetable; 0 Fruit; 7 Fat; 10 Other Carbohydrates.