

THE GRILLMASTER'S BBQ RUB



KING OF THE GRILL BBQ RUB



HAPPY FATHER'S DAY BBQ RUB



BOURBON BBQ SAUCE

1/2 cup ketchup
2 tablespoons sugar
1 tablespoon honey
1 tablespoon apple cider vinegar
1/2 to 1 teaspoon hot sauce (optional)
1/4 cup bourbon
1 tablespoon butter

In a small saucepan, combine the ketchup, sugar, honey, apple cider vinegar and hot sauce over medium heat. Cook until the sugar has dissolved, then add the bourbon. Continue cooking, stirring frequently, until the mixture is thick and bubbly, 4 to 5 minutes. Stir in the butter until smooth.

Makes about 3/4 cup



WHISKEY BBQ SAUCE

3/4 cup Jack Daniel's Old No. 7
3/4 cup ketchup
3 tablespoons brown sugar
1 tablespoon molasses
2 teaspoons Worcestershire sauce
3 tablespoons apple cider vinegar
2 cloves garlic, very finely chopped
1 teaspoon Colman's Prepared Mustard

Combine the Jack Daniel's, ketchup, brown sugar, molasses, Worcestershire sauce, vinegar, garlic and mustard in a small saucepan and bring to a boil. Reduce the heat to medium and simmer, stirring frequently, until the sauce has thickened to the consistency of ketchup, 8 to 10 minutes. Set aside until ready to serve.

Makes about 1-1/4 cups

