

That's the idea behind my recipe. It's not KC Masterpiece, but it *is* a KC Classic. Try it and you'll never use the bottled stuff again.

Recipe

Makes. 6 cups. Click [here](#) to calculate how much you need and for tips on **saucing strategies**.

Takes. 45 minutes even if you take a phone call.

Keeps. Because it has a high acid and sugar content, it can keep for months in the refrigerator.

Ingredients

2 tablespoons **American chili powder**

1 teaspoon ground black pepper

2 teaspoons **kosher salt**

2 cups **ketchup**

1/2 cup **yellow ballpark-style mustard**

1/2 cup **cider vinegar**

1/3 cup **Worcestershire sauce**

1/4 cup lemon juice

1/4 cup **steak sauce**

1/4 cup dark **molasses**

1/4 to 3/4 cup honey (see note below)

1 teaspoon **hot sauce**

1 cup dark **brown sugar** (you can use light brown sugar if that's all you have)

3 tablespoons vegetable oil

1 medium onion, finely chopped

4 medium cloves of **garlic**, crushed or minced

Optional. *If you are cooking indoors, or if your meat does not have a lot of smoke flavor, or if you just want more smoke flavor, you can add 1 teaspoon of **liquid smoke**.*

About the vinegar. *I like my sauce tart. Trust me, although it may taste tart from the bottle, it is perfect on meat. If you are not big on vinegar, cut it in half.*

About the honey. *The recipe above is to my taste but I have found that most people like it better if I add another 1/2 cup of honey for a total of 3/4 cups.*

About the steak sauce. *There are many different brands and they all have different flavor profiles, but what we want here is the meaty depth of savoriness that they call **umami**, so use whatever you have on hand.*

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About the hot sauce. *A simple sauce like Tabasco is all you need. I like the chipotle flavored version.*

About the oil. *You may use butter or bacon fat for a bit more flavor, but keep in mind, they can get rancid with time, and they will likely shorten shelf life to about 1 week. Use a bottled vegetable oil and it can keep months.*

Secret optional ingredient. *Add 2 tablespoons of **tamarind paste**. This exotic ingredient isn't really that exotic. It shows up on the ingredient lists of a lot of great BBQ sauces. It has a sweet citrusy flavor and really amps up a sauce. If you can't find it in an Indian or Asian grocery, it is available online. Click the link and order it from Amazon.*

Method

- 1) In a small bowl, mix the American chili powder, black pepper, and salt. In a large bowl, mix the ketchup, mustard, vinegar, Worcestershire, lemon juice, steak sauce, molasses, honey, hot sauce, and brown sugar. Mix them, but you don't have to mix thoroughly.
- 2) Over medium heat, warm the oil in a large saucepan. Add the onions and sauté until limp and translucent, about 5 minutes. Crush the garlic, add it, and cook for another minute. Add the dry spices and stir for about 2 minutes to extract their oil-soluble flavors. Add the wet ingredients. Simmer over medium heat for 15 minutes with the lid off to thicken it a bit.
- 3) Taste and adjust. Add more of anything that you want a little bit at a time. It may taste a bit vinegary at first, but that will be less obvious when you use it on meat. I recommend you run with my recipe the first time and then you can make it your own. Strain it if you don't want the chunks of onion and garlic. I like leaving them in, they give the sauce a home-made texture. You can use it immediately, but I think it's better when aged overnight. You can store it into clean bottles in the refrigerator for a month or two.