

Columbia Gold Barbecue Sauce Recipe

Makes. A little more than 3 cups. [Click here to calculate how much you need and for tips on **saucing strategies**.](#)

Takes. 30 minutes.

Keeps. It can keep for months in the refrigerator.

Ingredients

- 2 cups prepared yellow mustard
- 2/3 cup cider vinegar
- 3 tablespoons tomato paste
- 1/2 teaspoon chipotle Tabasco sauce or you favorite hot sauce
- 3/4 cup sugar
- 2 teaspoons chicken bouillon granules or 1 cube
- 2 teaspoons dried rosemary leaves
- 1 teaspoon celery seed
- 3 teaspoons mustard powder
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 2 teaspoons **kosher salt**
- 1 teaspoon freshly ground black pepper

About the mustard. *To be authentic, use yellow ballpark style mustard, not Dijon. Besides, it just doesn't taste right with Dijon.*

About the tomato paste. *You can substitute ketchup if you wish.*

Method

- 1) Mix the wet ingredients together in a bowl.
- 2) If you are using a bouillon cube, crush it with a spoon in a bowl or mortar & pestle and add it to the bowl. Crush the rosemary leaves and celery seed in a mortar & pestle or in a blender or coffee grinder and add it to the bowl. Add the rest of the dry ingredients to the bowl and mix thoroughly. Let it sit for a an hour in the refrigerator for the flavors to meld. No cooking necessary. Leftovers will keep in the fridge for a month or more.