

Eve's Apple Butter Pig Paint

"I've been in more laps than a napkin." Mae West

By Meathead Goldwyn

Eve tempted Adam with apples, and if you want a great Kansas City style barbecue sauce with a twist, use apple butter to sweeten it and people will sin to get your ribs. This sauce would have Adam eating out of Eve's palm, and sucking on her fingers. Yes, it has lumps. Strain it if you must. I say leave 'em in.

Recipe

Yield: Makes about 2 cups of sauce. Click [here](#) to calculate how much you need and for tips on **saucing strategies**.

Preparation time: About 20 minutes

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

Ingredients

- 1 tablespoon of butter or margarine
- 1 medium onion, chopped
- 1 teaspoon minced **garlic**
- 1 cup **ketchup**
- 3/4 cup apple butter
- 1/2 cup **lemon juice**
- 1/4 cup firmly packed dark **brown sugar**
- 1/4 cup orange juice
- 3 tablespoons **steak sauce**
- 1 tablespoon **Worcestershire sauce**
- 1/2 ounce unsweetened **chocolate** (1/2 square)
- 1 teaspoon ground ginger dissolved in a few teaspoons of water
- 1 teaspoon instant coffee
- 1 teaspoon ground pepper
- 2 teaspoons **kosher salt**
- 1/2 teaspoon **liquid smoke** (optional)
- 2 teaspoons of **Chipotle Tabasco** sauce for mild, 4 for medium, 6 for hot

About the Tabasco. *I love the Chipotle version, but feel free to use the regular Tabasco or your favorite hot sauce and the amount you like. Just go easy unless you know everybody likes the heat.*

Method

- 1) Melt the butter over low to medium heat.
- 2) Cook the onion and garlic until translucent, being careful not to brown the garlic.



- 1) Melt the butter over low to medium heat.
- 2) Cook the onion and garlic until translucent, being careful not to brown the garlic.
- 3) Add the rest of the ingredients and simmer on low for ten minutes. I like to make two batches, one mild, one hot. Keep in the fridge and it will last for months.