

I call it a glaze because it is shinier than most sauces and it puts a lovely glow on ribs. That's because it contains corn syrup and brown sugar. For the wary, corn syrup in the kitchen is not the same as high fructose corn syrup (HFCS) used by industry. Click [here to read more about corn syrups](#) as well as my take on the HFCS controversy before you decide to leave it out. If you are unconvinced by facts, feel free to substitute something else like maple syrup, cane syrup, sorghum, honey, or even light molasses, but that will create a different flavor profile. Heck, you might like it better!

Yield. About 1 quart

Preparation time. 25 minutes

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

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Ingredients

2 cups dark **brown sugar**
1 cup **corn syrup**
3/4 cups **ketchup**
3/4 cup cider vinegar
2 tablespoons Worcestershire sauce
3 tablespoons **tamarind paste**
1 tablespoon garlic powder
2 teaspoons ground black pepper
2 teaspoons onion powder
2 teaspoons **American chili powder**
2 teaspoons ground ginger
2 teaspoons paprika
1 teaspoon **hot pepper sauce**
1 teaspoon mustard seed
1 teaspoon dried thyme
1 teaspoon dried basil
2 teaspoons **kosher salt**
1 teaspoon vanilla extract
1/2 teaspoon ground cumin
3 tablespoons butter (salted or unsalted)

Method

- 1) Mix together all the ingredients except the butter in a saucepan with a whisk over a medium low heat. Don't let it come to a hard boil, just a few occasional light bubbles.
- 2) When the sugar is thoroughly dissolved turn the heat to low and stir in the butter. Because it has butter in it, you need to warm it and shake it well before you use it, and it will not keep as long in the refrigerator as sauces without butter.