

I named my sauce after the holler in which I got the inspiration, right next to the Jack Daniels distillery.

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

Takes. 45 minutes.

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

Ingredients

2 cups Jack Daniel's Black Label or Bourbon

1 cup ketchup

1 tablespoon lemon juice

2 tablespoons Worcestershire sauce

2 tablespoons malt vinegar

4 tablespoons dark or blackstrap **molasses**

1/2 teaspoon **liquid smoke** (optional)

Method

1) Taste the whiskey to make sure it is up to your standards. Pour 1 cup of whiskey into a saucepan and set aside the remaining whiskey. Bring the saucepan to a boil and reduce the liquid to about 2 tablespoons. Don't let the alcohol flame. Taste the unused whiskey to make sure it hasn't gone bad.

2) Add 1/2 cup of the whiskey and the other ingredients. Simmer over a low heat for 30 minutes and reduce it by about 1/3. Use it immediately or bottle it and keep it in the refrigerator for a month or more. Drink the remaining whiskey.