

Ingredients

- 2 tablespoons **American chili powder**
- 1 teaspoon ground black pepper
- 1 teaspoon **table 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

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 saute 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.