



BOURBON BACON BBQ SAUCE

Sauce so good, you could eat it right out of the bowl. Use it to make ham, bologna, or just about any meat shine at your next cookout.

PREP TIME	COOK TIME	TOTAL TIME	SERVES
10 MIN	60 MIN	70 MIN	16 PEOPLE

INGREDIENTS & INSTRUCTIONS

- 5 slices Frick's Applewood smoked bacon, diced
- 1/2 cup onion, chopped
- 1 clove garlic, minced
- 1/2 cup tomato sauce
- 1/2 cup ketchup
- 4 Tbsp. bourbon
- 3 Tbsp. Apple cider vinegar
- 3 Tbsp. molasses
- 2 Tbsp. honey
- 2 Tbsp. dijon mustard
- 2 Tbsp. Worcestershire sauce
- 1/3 cup dark brown sugar
- 1/2 tsp. chili powder
- 1 tsp. mustard powder
- 1/2 tsp. black pepper
- 1/2 tsp. kosher salt

STEP 1

In a large saucepan over medium-high heat, cook the bacon until crisp, ~15-18 minutes. Remove bacon from the pan with a slotted spoon & set aside, leaving grease in the pan. Reduce heat to medium, add chopped onions to the bacon grease, and cook until soft, about 5 minutes. Add minced garlic and cook roughly 1 minute or just until fragrant.

STEP 2

Stir in tomato sauce, ketchup, bourbon, apple cider vinegar, molasses, honey, dijon, & Worcestershire. Reduce heat to low and simmer for 20-30 minutes, stirring occasionally.

STEP 3

Add the sugar, chili powder, mustard powder, black pepper & kosher salt to the sauce and stir well, making sure they're fully incorporated. Let sauce simmer for an additional 10 or so minutes, stirring frequently as it thickens.

STEP 4

Once desired thickness is reached, use an electric blender to blend bacon and sauce together (working in batches if needed). Place finished sauce in a sealed container and store in the fridge.