



Menu du Jour

06 Mar 06

BBQ Sauce for Chicken
(Makes about 2 cups)

BBQ Sauce for Chicken

This sauce works well for smoked or grilled chicken. Feel free to modify it by adding your own favorite flavors such as cayenne or commercial hot sauce. The chipotle chile gives the sauce a smoky flavor and somewhat of a bite. The sauce has several layers of flavor due to the variety of spices and seasonings. Since the sauce is made with dehydrated spices, it has a very long shelf life (if there is any remaining). Store the sauce refrigerated in an airtight container. The recipe is easily doubled.

1 cup ketchup
1 cup water
1 teaspoon coarse kosher salt
1 teaspoon freshly ground black pepper
1 teaspoon celery seed
2 tablespoons light brown sugar
2 teaspoons dried mustard
1/2 teaspoon granulated onion
1/2 teaspoon granulated garlic
2 teaspoons lime juice
1/2 to 1 teaspoon ground chipotle chile powder
1 tablespoon granulated sugar

Combine the ingredients in a medium saucepan. Whisk well to incorporate. Bring the sauce to a low simmer and cook, whisking occasionally, for about 15 minutes or until sauce thickens.
