Cape Cod Barbecue

Menu du Jour

05 Jun 06

Drumstick Drizzle

(Yields about 6 cups)

Drumstick Drizzle

Since my good friend Page Skelton of the Cackalacky Condiment Co. decided to stop producing his great "Drumstick Drizzle" sauce, it was time to create a clone. Although this version is not quite as good as Page's delectable sauce, it is an excellent glaze and dipping sauce for roasted, smoked or grilled chicken. If Cackalacky® Spiced Ketchup is not available in your area (and you're too lazy to order it from his website) combine 5 cups of good-quality ketchup (such as Hunt's or Heinz Organic) with 1 cup of Cackalacky® Spice Sauce and you'll get a close approximation. If you don't have Cackalacky Spice Sauce, you're on your own but I would suggest Tiger Sauce along with ketchup or something similar! The ground chipotle (smoked jalapeño) adds a nice smoky flavor and some heat to the sauce. This sauce should be used in the last 10 minutes or so of grilling so it doesn't burn or use it as a table and dipping sauce.

2 tablespoons olive oil
1 medium yellow onion, diced (about 1 cup)
3 cloves garlic, chopped (about 1 tablespoon)
1 1/2 teaspoons dried thyme
1 teaspoon ground chipotle chile powder
6 cups (1 1/2 quarts) Cackalacky® Spiced Ketchup
1/2 cup light brown sugar, packed
1/2 cup dark molasses
1/4 cup red wine vinegar
2 tablespoons Colman's® dry mustard
2 teaspoons ground cumin
2 teaspoons smoked paprika
2 teaspoons freshly ground black pepper
1 teaspoon coarse kosher salt

Heat the oil in a medium stockpot over medium heat. Add the onion and cook until translucent, about 5 minutes. Add the garlic, thyme and chipotle. Stir and cook until the garlic is fragrant, another 2 to 3 minutes.

Add the remaining ingredients and stir well to combine. Reduce the heat to low, partially cover and simmer for about 20 minutes, whisking occasionally. Remove from the heat and allow the sauce to cool. When cooled, transfer the sauce in batches to a blender and purée until smooth.

Cooking & Presentation

Finished Drumstick Drizzle Sauce