

BBQ Sauce - Kansas City Style

September 25th, 2020

Prep Time: 02:30

Cook Time: 00:00

The term "BBQ" can mean a lot of different things, depending on the region. There is Carolina BBQ, Memphis BBQ, St Louis BBQ, Kansas City BBQ, Kentucky BBQ, and about 4 or 5 variations called Texas BBQ. Variations can include a Dry Rub or a Wet Sauce, various cuts of Beef or Pork, the type of wood used to smoke the meat, the presence of vinegar in a Wet Sauce, the use of Tomato sauce or Mustard as the base for a Wet Sauce, the inclusion of Hot Peppers... the variations seem unlimited. This recipe is for a sweet Tomato-based Wet Sauce with a mild vinegar taste.

Ingredients:

2 Teaspoons vegetable oil
1 small Onion, minced
3 Garlic Cloves, minced
1 Teaspoon Smoked Paprika
1 Teaspoon Ground Annatto
6 oz (1 small can) Tomato Paste
3 Cups (24 oz) Chicken Stock
1 Cup Pineapple Juice
1 Cup Apple Cider Vinegar
1 Cup Dark Corn Syrup
1/2 Cup Molasses
1/2 Cup Ketchup
2 Tablespoons Brown Mustard
12 oz can/bottle of good Root Beer or Sarsaparilla (I use Sarsaparilla Root Beer by Boots Beverages)
1/4 Teaspoon Liquid Smoke

Directions:

Heat the oil in a 4 quart sauce pan. When the oil begins to shimmer, stir in the minced onion.

Sweat the onions, stirring frequently, over medium heat for about 5 minutes until they begin to turn translucent.

Lower the heat to medium-low and lid for about 3 or 4 minutes. The onions should begin to brown. Stir and lid for another 3 minutes.

Stir in the garlic and stir for another couple of minutes.

Stir in the Annetto and the Smoked Paprika and allow the heat to active the flavor for another minute or two.

Stir in the Tomato Paste and allow it to heat a few minutes until the Tomato Paste begins to turn a darker shade of red.

Add the Chicken Stock and the Pineapple Juice. Use a whisk to mix the tomato paste completely with the Stock.

Move the mix into a Blender (if you have one available). Mix for a couple of minutes until the mixture is smooth.

Return to the Sauce Pan and increase the heat to Medium.

Add the Vinegar, Corn Syrup, Molasses, Ketchup, and Brown Mustard. Whisk until fully incorporated.

Add a 12 ounce bottle of Root Beer or Sarsaparilla.

Bring to a boil, being careful not to let the mixture boil over.

Lower the heat to a simmer.

NOTE: This mixture can be poured into an airtight bottle and refrigerated for up to 1 week.

Putting It All Together:

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Reduce the mixture over low heat (with no lid) for about 2 hours.

Divide the sauce into 2 equal parts.

Use half the sauce to repeatedly cover the meat while it cooks. Use a basting brush and liberally apply sauce to the meat, making sure to cover all the meat thoroughly. Apply the sauce multiple times, rotating the meat to ensure good coverage.

The other half of the sauce should be served in a gravy boat at meal time.