

3-2-1 COMPETITION BARBECUE SAUCE

F EASY

Last Modified: 10/15/2013

PREP: 30 Min
COOK: 25 Min
STOVETOP

SAUCE-BBQ

MAKES 6 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
3	Cups	Ketchup (Heinz)	
1	Cup	Dark Brown Sugar	Packed
1/3	Cup	Distilled White Vinegar (Heinz)	
3/4	Cup	Water	
2	Tbsp	Golden Molasses (Mother Hubbard's)	
1	Tbsp	Worcestershire Sauce (Lea & Perrins)	
1	Tbsp	Chili Powder (Mild)	
1	Tbsp	Sweet Hungarian Paprika	
1	Tsp	Onion Powder	
1	Tsp	Garlic Powder	
1/2	Tsp	Cayenne Pepper	
1/2	Tsp	Ground Black Pepper	

RAW (Uncooked & Cold) ADDITIVES

1/4	Cup	Honey	
2	Tsp	Apple Cider Vinegar (Heinz)	

PREPARATION

FACTOID	This is George "Tuffy" Stone's Award Winning Sparerib BBQ Sauce recipe. Tuffy had won NEARLY EVERY Rib Cooking Competition he entered from 2005 through 2010 using this 3 step method and recipes. He won over \$125k in prize money.
HINTS	Sealed tightly in a small glass container, this Sauce will last for several weeks when refrigerated.
TOOLS	1) Medium Saucepan 2) Basting Brush & Bowls
PREP	None.
1	In a medium saucepan over medium heat, thoroughly mix the Ketchup, Brown Sugar, Distilled Vinegar, Molasses, Worcestershire Sauce, Chili Powder, Paprika, Onion Powder, Garlic Powder, Cayenne, Black Pepper and Water and bring it to a boil. Reduce the heat to a simmer and cook while stirring until thickened, about 20 minutes.
2	Remove 1 cup of the thickened Sauce for each Rib Rack and place it into separate basting bowls. Stir the Honey and the Apple Cider Vinegar into the remaining Sauce, mix well and reserve to slather it lastly onto the nearly finished Rib Racks. Reserve any Remaining Sauce for future use.

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