



WHISKEY PEACH BBQ SAUCE RECIPE

SWEET, SMOKY, AND RICH, THIS HOMEMADE WHISKEY PEACH BBQ SAUCE COMBINES PEACH PRESERVES, WHISKEY, BROWN SUGAR, AND MOLASSES WITH WHISKEY SMOKED SEA SALT AND WHISKEY SMOKED PEPPERCORN FOR A BOLD SAUCE THAT'S PERFECT FOR PULLED PORK, RIBS, CHICKEN, AND GRILLED MEATS.




PREP TIME
5 MIN


COOK TIME
20-25 MIN


TOTAL TIME
30 MIN


SERVINGS
3 CUPS


DIFFICULTY
EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: BUILD THE SAUCE BASE

- ADD THE KETCHUP, PEACH PRESERVES, BROWN SUGAR, APPLE CIDER VINEGAR, WHISKEY, AND MOLASSES TO A MEDIUM SAUCEPAN.
- WHISK EVERYTHING TOGETHER UNTIL WELL COMBINED.

STEP 2: ADD THE SMOKED SEASONINGS

- STIR IN THE WHISKEY SMOKED SEA SALT AND FRESHLY GROUND WHISKEY SMOKED PEPPERCORN.
- CONTINUE STIRRING UNTIL THE SEASONINGS ARE EVENLY DISTRIBUTED THROUGHOUT THE SAUCE.

STEP 3: BRING TO A GENTLE SIMMER

- PLACE THE SAUCEPAN OVER MEDIUM-LOW HEAT.
- BRING THE MIXTURE TO A GENTLE SIMMER, STIRRING FREQUENTLY AS THE BROWN SUGAR DISSOLVES AND THE PEACH PRESERVES MELT INTO THE SAUCE.
- AVOID A HARD BOIL, ESPECIALLY BECAUSE OF THE SUGARS IN THE PEACH PRESERVES, BROWN SUGAR, AND MOLASSES.

STEP 4: REDUCE AND DEVELOP THE FLAVOR

- REDUCE THE HEAT TO LOW AND ALLOW THE SAUCE TO GENTLY SIMMER FOR APPROXIMATELY 20-25 MINUTES, STIRRING OCCASIONALLY.
- AS IT COOKS, THE FLAVORS WILL MELD TOGETHER AND THE SAUCE WILL GRADUALLY THICKEN.

STEP 5: CHECK THE CONSISTENCY

- REMOVE THE SAUCE FROM THE HEAT WHEN IT HAS REACHED A SLIGHTLY THINNER CONSISTENCY THAN YOU ULTIMATELY WANT.
- THE SAUCE WILL CONTINUE TO THICKEN AS IT COOLS.

STEP 6: COOL AND SERVE

- ALLOW THE WHISKEY PEACH BBQ SAUCE TO COOL BEFORE SERVING.
- FOR AN EVEN MORE DEVELOPED FLAVOR, REFRIGERATE THE FINISHED SAUCE FOR SEVERAL HOURS BEFORE USING IT.

INGREDIENTS

- 1 CUP KETCHUP
- $\frac{3}{4}$ CUP PEACH PRESERVES
- $\frac{1}{2}$ CUP BROWN SUGAR
- $\frac{1}{4}$ CUP APPLE CIDER VINEGAR
- $\frac{1}{4}$ CUP WHISKEY
- 2 TABLESPOONS MOLASSES
- 1 TEASPOON WHISKEY SMOKED SEA SALT
- 1 TEASPOON WHISKEY SMOKED PEPPERCORN, FRESHLY GROUND

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- WHISKEY SMOKED SEA SALT
- WHISKEY SMOKED PEPPERCORN

RECIPE VARIATIONS

- FOR MORE PEACH FLAVOR: ADD A LITTLE MORE PEACH PRESERVES.
- FOR MORE TANG: ADD APPLE CIDER VINEGAR IN SMALL INCREMENTS.
- FOR ADDITIONAL SWEETNESS: ADD A SMALL AMOUNT OF BROWN SUGAR OR MOLASSES.
- FOR A SMOOTHER SAUCE: USE AN IMMERSION BLENDER AFTER COOKING.
- FOR ADDITIONAL HEAT: A SMALL AMOUNT OF CAYENNE PEPPER OR RED PEPPER FLAKES



WHISKEY PEACH BBQ SAUCE RECIPE CONT'D



SMOKEHOUSE KITCHEN TIPS:

- USE PEACH PRESERVES RATHER THAN JELLY. PRESERVES PROVIDE MORE FRUIT CHARACTER AND TEXTURE.
- KEEP THE HEAT LOW. THIS SAUCE CONTAINS SEVERAL SOURCES OF SUGAR, SO AGGRESSIVE HEAT CAN CAUSE SCORCHING.
- STIR FREQUENTLY. PAY PARTICULAR ATTENTION TO THE BOTTOM AND SIDES OF THE SAUCEPAN AS THE SAUCE THICKENS.
- FRESHLY GRIND THE PEPPERCORN. GRINDING WHISKEY SMOKED PEPPERCORN IMMEDIATELY BEFORE ADDING IT GIVES YOU BETTER AROMA AND FLAVOR.
- DON'T OVER-REDUCE IT. BBQ SAUCE THICKENS CONSIDERABLY AS IT COOLS.
- GIVE IT TIME TO REST. THE PEACH, WHISKEY, SMOKE, AND PEPPER FLAVORS BECOME MORE INTEGRATED AFTER THE SAUCE HAS CHILLED.
- APPLY IT LATE WHEN GRILLING. BECAUSE THE SAUCE CONTAINS PEACH PRESERVES, BROWN SUGAR, AND MOLASSES, IT CAN BURN OVER HIGH HEAT. BRUSH IT ONTO MEAT DURING THE LATER STAGES OF COOKING.

WHAT TO SERVE WITH

- PULLED PORK
- PORK RIBS
- PORK CHOPS
- PORK TENDERLOIN
- GRILLED CHICKEN
- SMOKED CHICKEN
- CHICKEN WINGS
- BBQ CHICKEN SANDWICHES
- BURGERS
- MEATLOAF
- GRILLED SAUSAGES
- ROASTED VEGETABLES
- GRILLED PEACHES
- IT'S ALSO AN EXCELLENT FINISHING OR DIPPING SAUCE SERVED ALONGSIDE GRILLED AND SMOKED MEATS.