



Recipe # 025

BBQ sauce
(Original recipe)

Approximate servings	6 gallons (enough for 2 batches each BBQ chicken and Sloppy Joes)
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Ingredient	Amount
Tomato paste	2 #10 cans
Water	12 quarts
Cider vinegar	6 cups
Soy sauce	6 cups
Molasses	2 quarts
Brown sugar	1½ pounds
Chile powder	15 ounces
Dry mustard	15 ounces
Vegetable oil	3 cups
Yellow onions, peeled and chopped	10 pounds

Method

- Whisk the tomato paste, water, vinegar, soy sauce, molasses, brown sugar, chile powder and mustard together until smooth.
- Heat the oil in the tilting kettle set to 350°F.
- Add the onions and cook, stirring once or twice, until softened and starting to brown.
- Pour in the tomato paste mixture and bring to a boil.
- Lower the heat to 300°F and cook until thickened, about 10 minutes.
- Pour into a 5-gallon bucket and blend until smooth with the immersion blender.
- Pour 6 quarts of sauce into each of two 6-quart containers.
- Freeze those two containers and refrigerate the remaining 12 quarts for either Sloppy Joes or another batch of chicken.

Note: For easier mixing, divide all the ingredients (except onions) between two 5-gallon containers and use the immersion blender to mix each one.