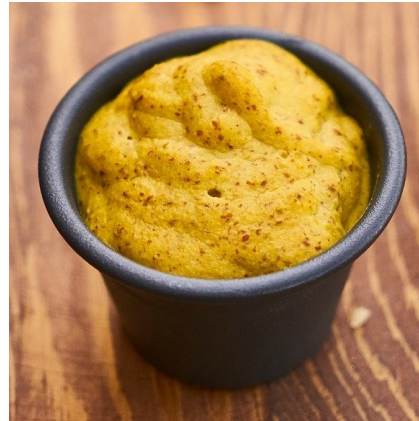


WHISKEY *and* Barrel Nite

HOT MUSTARD AND BOURBON BBQ SAUCE

Ingredients

- 1-1/2 Tbs. olive oil
- 1 small yellow onion, thinly sliced (1-1/4 cups)
- 2 cloves garlic, thinly sliced
- 1/2 cup apple-cider vinegar
- 1/4 cup bourbon or whiskey
- 2 Tbs. hot sauce, such as Texas Pete
- 2 Tbs. Worcestershire sauce
- 1 Tbs. soy sauce
- 1 cup yellow mustard
- 1 Tbs. whole-grain Dijon mustard
- 1/4 cup honey
- 2 Tbs. ketchup
- 2 Tbs. molasses
- 1 tsp. kosher salt
- Finely grated zest of 1 lemon



Preparation

In a medium Dutch oven or other heavy-duty pot, heat the oil over medium heat. Add the onion and garlic, and cook, stirring often, until soft and just beginning to turn golden, 5 minutes. Reduce the heat to low, and stir in the vinegar, bourbon, hot sauce, Worcestershire, and soy sauce. Increase the heat to medium, and bring to a simmer.

Cook, stirring occasionally, until reduced by half, 6 to 7 minutes.

Remove the pan from the heat, and let sit for 30 minutes. Then stir in the mustards, honey, ketchup, molasses, salt, and zest.

Store the sauce in an airtight container in the refrigerator for up to 2 weeks.