

Kansas City-ish Barbecue Sauce

from In Our Grandmothers' Kitchens

Ingredients:

extra-virgin olive oil as needed for sautéing
1 onion, chopped
2 cloves garlic, minced
2 tablespoons chili powder
1-1/2 teaspoons salt
ground pepper to taste
1/4 cup cider vinegar
1/4 cup lemon juice
1 cup catsup (use all-natural and/or organic ketchup)
1/3 cup molasses (or molasses mixed with maple syrup)
1/3 cup brown sugar
1 tablespoon Worcestershire sauce
a few shakes of hot sauce
2 tablespoons water

Instructions:

Warm the oil in a skillet. Sauté the onion for 5 minutes. Add the garlic, and toss it around in the pan for 30 seconds. Stir in the chili powder, salt, and pepper, and stir to release their oils. When the spices start drying out in the pan, stir in the remaining ingredients.

Bring the mixture to a boil. Reduce the heat and simmer, uncovered, for 15 minutes, stirring frequently.

Let the sauce cool briefly; then put it in a blender and blend until smooth. Pour it into a clean glass jar, bring it to room temperature, and then refrigerate it. This sauce is best made the day before you want to use it. It should last for at least 2 weeks.

Makes about 1-1/2 cups.