



red rage tomato bbq sauce

Ingredients:

- 3 cups ketchup
- 1/2 cup Muscavado brown sugar
- 1/2 cup finely diced onion
- 1/2 cup cider vinegar
- 1/2 cup Pilsner beer
- 2 tablespoons raw honey
- 2 tablespoons dark molasses
- 1 tablespoon minced garlic
- 1 1/2 teaspoons freshly ground black pepper
- 1 1/2 tablespoons ground coffee
- 1 1/2 teaspoons Urfa pepper
- 1 1/2 teaspoons ground dried chipotle chilies
- 1 1/2 teaspoons Pequin chili flakes
- 3/4 teaspoon sea salt

Procedure:

Combine all of the ingredients in a heavy-bottom stock pot and mix thoroughly. Bring to a boil, then reduce to a simmer. Allow the sauce to gently simmer for 30 minutes or so, stirring occasionally.

make your own **reaLLy** good american food at home!



red rage tomato bbq sauce

Ingredients:

- 3 cups ketchup
- 1/2 cup Muscavado brown sugar
- 1/2 cup finely diced onion
- 1/2 cup cider vinegar
- 1/2 cup Pilsner beer
- 2 tablespoons raw honey
- 2 tablespoons dark molasses
- 1 tablespoon minced garlic
- 1 1/2 teaspoons freshly ground black pepper
- 1 1/2 tablespoons ground coffee
- 1 1/2 teaspoons Urfa pepper
- 1 1/2 teaspoons ground dried chipotle chilies
- 1 1/2 teaspoons Pequin chili flakes
- 3/4 teaspoon sea salt

Procedure:

Combine all of the ingredients in a heavy-bottom stock pot and mix thoroughly. Bring to a boil, then reduce to a simmer. Allow the sauce to gently simmer for 30 minutes or so, stirring occasionally.

make your own **reaLLy** good american food at home!