

Homemade BBQ Sauce

This recipe has a lot of sweetness and spice, so if you're looking for a classic homemade BBQ sauce that's easy to make, look no further. It is very popular with users of 'ceramic' type smokers and grills, (i.e. Primo, Kamado, Big Green Egg, etc.)

Skip the store-bought stuff! Homemade barbecue sauce is delicious, incredibly versatile, and oh-so easy to make with pantry staples. Trust us – you're going to want to bookmark this top-rated recipe for classic barbecue sauce.

What Is Barbecue Sauce Made Of?

Here's what you'll need to make the homemade BBQ sauce of your dreams:

Ketchup

Every red barbecue sauce starts with a tomato base. In this recipe, ketchup makes a fantastic foundation.

Brown Sugar

Classic barbecue sauce gets its signature sweetness from brown sugar.

Vinegar

Acidic red wine vinegar balances out the sweet brown sugar.

Water

This recipe calls for a $\frac{1}{2}$ cup of water, but you can use more or less to reach the consistency you desire.

Spices and Seasonings

Create the perfect flavor with Worcestershire sauce, dry mustard, paprika, salt, and black pepper.

Hot Sauce

Turn up the heat with a few dashes of hot pepper sauce, such as Frank's or Crystal.

How to Make Barbecue Sauce

Making homemade barbecue sauce is as simple as blending all the ingredients until smooth. You don't have to cook this barbecue sauce. However, if the uncooked sauce is runnier than you'd like, recipe creator JRNEUMILLER suggests bringing it to a boil and cooking for about a minute. This will thicken the sauce and create a more intense flavor.

Find the full recipe with step-by-step directions below.

Can You Freeze Barbecue Sauce?

Yes! You can definitely freeze barbecue sauce – and you should if you're not going to use it within two weeks. To freeze homemade barbecue sauce, transfer it to a freezer bag labeled with the date. Squeeze out all the excess air, secure the bag, and lay flat in the freezer. Freeze for up to three months. Thaw it in the fridge overnight.

Ingredients

- 1 $\frac{1}{2}$ cups brown sugar
- 1 $\frac{1}{2}$ cups ketchup
- $\frac{1}{2}$ cup red wine vinegar
- $\frac{1}{2}$ cup water
- 1 tablespoon Worcestershire sauce
- 2 $\frac{1}{2}$ tablespoons dry mustard
- 2 teaspoons paprika
- 2 teaspoons salt
- 1 $\frac{1}{2}$ teaspoons black pepper
- 2 dashes hot pepper sauce

Directions

1. Combine brown sugar, ketchup, vinegar, water, and Worcestershire sauce in a blender. Season with mustard, paprika, salt, pepper, and hot pepper sauce. Blend until smooth.

Cook's Notes:

For a more intense flavor and better texture, pour sauce into a small pot. Bring to a boil over medium heat and cook for 1 minute. Allow to cool before filling into a resealable container (it will fit exactly into a 32 ounce ketchup bottle). Store in the refrigerator.

Cut back on the brown sugar to make it less sweet, or add more Worcestershire for more 'steak sauce' appeal.

Nutrition Facts (per serving)

43	Calories
0g	Fat
10g	Carbs
0g	Protein