

Homemade BBQ Sauce Recipe

Home Made Hot Sauce, Hot Sauce Recipes



Here's my earthy flavored Homemade BBQ Hot Sauce Recipe. With oven-baked ingredients such as Garlic, Red Onions, Pears, and even beetroot this is a very nice Barbecue Sauce Recipe. There's also dates, mustard seeds, a few very spicy Hot Peppers, malt vinegar, and molasses. If you want to make a Homemade Hot Sauce from scratch that is packed with flavor then give this recipe a try.

If cooked and bottled correctly this BBQ Sauce Recipe will make roughly 750ml to 1 Litre (1 US Quart) of Hot Sauce with a shelf life of at least 6 months.

BBQ Sauce Ingredients



- 5 Red Onions
- 3 Pears
- 1 Garlic Head
- 1 Medium-sized Beetroot
- 10 Dates
- 250ml Malt Vinegar (3 Cups)
- 3 Table Spoons Molasses
- 4 Barrack Pore 7 Pod Chili Peppers (Add any red hot peppers)
- 3 Teaspoons Mustard (Whole Grains)
- 2 Teaspoons Paprika

Cooking Instructions

1. As per the picture above preparing the pears, onions, and beetroot for baking.

2. Add the Pears, Onions, Beetroot, and the head of garlic into a baking tray. Don't peel the garlic, just add the whole head.
3. Bake in an oven for up to 2 hours at 180 C/356 F
4. Remove from the oven and add the ingredients into a blender. I used a spoon to scoop out the pear and the beetroot flesh, discarding the skins. The garlic cloves can be easily pressed out one at a time.
5. Add the Hot Peppers, 3 Table Spoons Molasses, 10 dates, 3 Teaspoons Mustard, 2 Teaspoons Paprika, and 3 cups of Malt vinegar into the blender.
6. Blend/Liquify for a few minutes.
7. Transfer the Barbecue Sauce into a pot and cook for a further 30 minutes with the lid on the sauce. When I blended the sauce I found it was too grainy and needed to be cooked. Also, you have added raw ingredients into the blender so they all need to be boiled to help preserve the sauce. For the last 20 minutes of the 30 minute cooking time, the sauce needs to be boiling.
8. After the 30 minutes of cooking the BBQ Sauce remove the lid. If the sauce is too runny then cook it down with the lid off. Maintain a vigorous boil during the period leading up to bottling.
9. Bottle the sauce while still red hot into freshly sterilized glass bottles.

As per all vinegar-based sauces give this Barbecue Sauce a few weeks to shake off the vinegar tang. You can leave out the beetroot if your not a big fan but I have to say it does add a nice unique earthy touch to the Homemade BBQ Hot Sauce.

I wouldn't add more of the beetroot but I'd say it's a great addition.

Nutrition Facts BBQ Hot Sauce	
Servings: 25	
Amount per serving	
Calories	46
% Daily Value*	
Total Fat 0.2g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 6mg	0%
Total Carbohydrate 10.9g	4%
Dietary Fiber 1.8g	6%
Total Sugars 7.4g	
Protein 0.7g	
Vitamin D 0mcg	0%
Calcium 35mg	3%
Iron 1mg	4%
Potassium 174mg	4%
<i>*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</i>	



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