



Louisiana Pepper Exchange Red Habanero BBQ Sauce

By Louisiana Pepper Exchange

Ingredients

- 12 oz can tomato paste
- 1¹/₄ cup dark brown sugar
- 1 cup lager beer
- ³/₄ cup molasses
- 6¹/₂ tbsp white vinegar
- 5 tbsp Worcestershire sauce
- ¹/₄ cup water
- 3 tbsp yellow mustard
- 3 tbsp liquid smoke
- 2-2¹/₂ tsp Louisiana Pepper Exchange Red Habanero Pepper Puree
- 2 tsp smoked paprika
- 1¹/₂ tsp black pepper
- 1 tsp onion powder
- 1 tsp kosher salt
- 1 tsp garlic powder

Directions

1. Combine all ingredients into saucepan. Stir/whisk and heat on medium heat. Cook/stir until sauce is incorporated.

Yields 32 oz