



Hogfather Texas BBQ Sauce

Ingredients

- 1 cup Worcestershire sauce
- 1 cup Apple cider Vinegar
- 1 stick butter
- 1T Ancho Chili powder
- 2 arbol chilis
- 2 Guajilo chilis
- 1 cup Brown Sugar
- 5T pepper
- 1T Salt
- 2T Garlic
- 2t Paprika
- 3t Cumin
- 3.5 cup ketchup
- 2 cups mustard

Make the Sauce

1. Remove stems and seeds from the chiles.
2. In a saucepan, combine butter, apple cider vinegar, chiles, and Worcestershire sauce and simmer until chiles have rehydrated.
3. Pour chilis and liquid into a blender and add chili powder, brown sugar, garlic powder, cumin, paprika, salt, and puree.
4. Add ketchup and mustard and blend until smooth.
5. Transfer to a container and refrigerate for 3 days to allow flavors to meld.

Connect With Us

TheHogfathersBBQ.com

Like us on Facebook

Carolina Sweet

1 teaspoon Freshly ground black pepper

3/4 teaspoon garlic salt

1 teaspoon onion powder

1 1/2 cups light brown sugar

2 3/4 cups ketchup

8 tablespoons unsalted butter, melted

1 1/4 cups Water

1 1/2 cups apple cider vinegar

1 teaspoon Worcestershire sauce



Connect With Us

TheHogfathersBBQ.com

[Like us on Facebook](#)