Ode to Mercy Ale BBQ Sauce

This is a simple BBQ sauce for pork, beef, or chicken created from our earlier BBQ rub recipe.

CONTRIBUTED BY: Chef Rusty Bowers, the owner/butcher at Pine Street Market in Atlanta, who was named a 2017 Georgia Grown Chef by the Georgia Department of Agriculture and the Georgia Restaurant Association.

INGREDIENTS:

- 1 batch of BBQ Rub (earlier recipe)
- 1 bottle of good beer (we suggest Georgia-brewed Ode to Mercy Ale)
- 1 tsp. tomato paste
- 1 Tbsp. Worcestershire sauce
- 1 Tbsp. apple cider vinegar
- 2 Tbsp. molasses
- To taste Kosher salt

DIRECTIONS:

In a saucepot over medium heat, bring the beer and BBQ rub to a boil. Reduce to a simmer and add the remaining ingredients. Cook for 10 minutes or until thickened. Remove from heat and adjust seasoning.

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