

## TEXAS BARBECUE SAUCE

BY FRED THOMPSON BON APPÉTIT JULY 2009

4/4 

REVIEWS (16)

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MAKE IT AGAIN

Texans take their barbecue—and their barbecue sauce—seriously. This is a classic central Texas-style sauce, which is a tomato-based mixture that's a little sweet and a little spicy.

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**YIELD:** Makes about 1 1/3 cups

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## INGREDIENTS

- 1 tablespoon butter
  - 1 garlic clove, minced
  - 1 cup ketchup
  - 1/3 cup (packed) golden brown sugar
  - 1/3 cup Worcestershire sauce
  - 1/4 cup fresh lemon juice
  - 1 chipotle chile from canned chipotle chiles in adobo,\* minced with seeds
  - 1/4 teaspoon ground cayenne
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## PREPARATION

Melt butter in medium saucepan over medium heat. Add garlic; stir 30 seconds. Stir in ketchup and all remaining ingredients. Bring to boil. Reduce heat to medium-low; simmer until reduced to 1 1/3 cups, stirring occasionally, about 15 minutes. Season with salt and pepper. do ahead Can be made 1 week ahead. Cool slightly, cover, and chill.

*Dried, smoked jalapeños in a spicy tomato sauce called adobo; available at some supermarkets and at Latin markets.*

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## REVIEWS



ah, forgot that I grated 1/2 onion to saute in bacon fat and swapped 1 1/2 tablespoons of cider vinegar for the lemon juice.

LMASQUELIER / FLAG IF INAPPROPRIATE

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agree with every change Lynn from grand rapids made, she is spot on. Additionally, I put in a tablespoon of Dijon (as other's recommended), a touch more adobo and thinned with water while simmering. nicely balanced sauce.

LMASQUELIER FROM NYCNYCNEWNYCB / FLAG IF INAPPROPRIATE

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Tasty! Switched out the butter and used avocado oil and a teaspoon of ancho chili powder in place of the chipotle. Very good! Sweet and savory as mentioned. So easy to throw together. Make it again for sure!

CBERICK FROM STORMVILLE NY / FLAG IF INAPPROPRIATE

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I'm always looking for a bbq sauce that is more about flavor than sweet and this is right on. I substituted bacon fat for the butter (everything's better with bacon, right?). I sauteed 4 strips of bacon and threw the garlic into the fat while I minced up the crispy bacon which I added with the rest of the ingredients. I also reduced the amount of brown sugar I used about half. It was lovely on my smoked ribs.

LYNNHOENKE FROM GRAND RAPIDS MI / FLAG IF INAPPROPRIATE

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used stone-ground black pepper vs cayenne and added a bit more chipotle...

KUWINDA FROM NAIROBI, KENYA / FLAG IF INAPPROPRIATE



Yummy sauce! On it's own I don't think it's all that, but paired with the Coffee-Rubbed Cheeseburger and it was the perfect complement. Had just the right amount of spice and zip.

SUNSHINE\_HATES\_RAIN FROM ANTIOCH, CA / FLAG IF INAPPROPRIATE

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Basic and good.I used a pinch of chilli powder and a few freshly grounded black peppercorns instead of the adobe and ground cayenne because I think that too spicy and hot sauces kill any interesting flavours under them.Never mind the vegetarian comment about a miligram of anchovies in the Worchestershire sauce. Hey! This is a barbecue recipe!!!

PAULINHO FROM BRAZIL / FLAG IF INAPPROPRIATE

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Made with the burgers and followed recipe exactly. Perfect combo of all of the elements for a good BBQ sauce. The chilies really add something.

MISSTERMILKSCOWS FROM NOVATO, CA / FLAG IF INAPPROPRIATE

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I made some adjustments to this already wonderful sauce and have found a staple in my fridge! I swap lemon juice for white vinegar and I add about 1 tlbs dijon mustard and a good squeeze of honey. I put this on everything from the burgers to pulled pork for sliders...the best!!

JLAPLANTE FROM FAIRFIELD, CT / FLAG IF INAPPROPRIATE

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We truly enjoyed this bbq sauce. We used it on our ribs over the holiday and enjoyed the spicy-sweet combination (just the right amount of both for our tastes). Will definitely

use this on our ribs and chicken often.

MET0813 FROM ALLEN, TX / FLAG IF INAPPROPRIATE

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This is an excellent blend of sweet and savoury. I made this without the chipotle chilis and I love it! I'm not a huge Bar B Q sauce fan because I don't like ketchup, it's too sweet for my taste. Using organic ketchup helped.

SARANNEN FROM VANCOUVER, BC / FLAG IF INAPPROPRIATE

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I would just like to inform any vegetarians out there that Worcestershire sauce contains anchovies.

A COOK / FLAG IF INAPPROPRIATE

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I was serving this to children and didn't want it to be too spicy, so after reading the reviews, I cut the amount of canned chipotle chili in half and omitted the cayenne. It was still scorching hot, so I added about a cup of purchased prepared mild (i.e., sweet) barbecue sauce. It toned the heat down, but the overall flavor still didn't wow me. I poured the mix over chicken and baked it in the oven. Everyone loved it, but I still won't go through the effort again -- I have better barbecue sauce recipes in my repertoire.

A COOK FROM BELVEDERE / FLAG IF INAPPROPRIATE

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Amazing sauce. Only modifications were I used a little bacon fat instead of butter, and sauteed about a 1/4 cup of minced red onion before adding the garlic. Hard to tell if it made a difference, but what's not made better with a little bacon fat, right? Heat may be a little much for the faint of heart, so you might need to ease up on the cayenne. My only rap on this recipe is the batch is too small. You'll need to double or triple it if you plan on doing any serious barbecuing.

PMARETZ FROM SAN DIEGO / FLAG IF INAPPROPRIATE



I thought this was a great sauce, not too sweet, just right. I added a bit more Chuipotle, as I thought it could a bit more heat..

A COOK FROM GIG HARBOR / FLAG IF INAPPROPRIATE

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A great sauce recipe that goes with the Coffee-Rubbed Cheeseburgers in the July 2009 issue of Bon Appetit. Be aware that this is a spicy sauce, so you may want to cut back on the cayenne.

SI\_CHEF FROM OAK PARK, CALIFORNIA / FLAG IF INAPPROPRIATE

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