

Center Cut Lager Barbecue Sauce

The following recipe and photography is courtesy of Graham R. and his dog, Carl. For more of their delicious food ventures, visit them on Instagram @cookingwithcarrl.

Prep time: 10 minutes

Cook time: 40 minutes

Makes: 2 cups of sauce

- **Ingredients**
- 1 Shallot finely chopped
- 2 Minced cloves of garlic
- 1 Tablespoon butter, oil, or bacon fat
- 1 $\frac{3}{4}$ Cup ketchup
- 1 $\frac{1}{4}$ Cup of Center Cut Lager
- 2 Tablespoons red wine vinegar
- 3 $\frac{1}{2}$ Tablespoons maple sugar (Brown sugar can be used as a substitute)
- 2 Tablespoons honey
- 2 Tablespoons Worcestershire Sauce
- $\frac{1}{2}$ Teaspoon garlic powder
- $\frac{1}{2}$ Teaspoon fresh ground pepper
- $\frac{1}{4}$ Teaspoon smoked paprika
- $\frac{1}{4}$ Teaspoon salt
- $\frac{1}{2}$ Tablespoon hot sauce of choice



Instructions:

1. Melt butter over medium heat and cook shallot until tender & translucent.
2. Add garlic and cook until fragrant, 1-2 minutes.
3. Add the remainder of the ingredients and bring to a simmer.
4. Reduce the heat and simmer for 30-40 minutes. Cook until desired thickness is reached.
Keep refrigerated