

ARTISAN BBQ SAUCE MAKING KIT

Recipes & Instructions



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- * This kit is provided as a collection of stand-alone components with instructions. Growandmake.com does not assume responsibility for the use and/or outcome of use of the included components and instructions.

COMPLETE BBQ SAUCE MAKING KIT

This kit contains everything you need to begin making your own BBQ sauce! Experiment with a variety of ingredient combinations to suit your preference.

INCLUDED IN THIS KIT:

- brown sugar
- yellow mustard powder
- worcestershire sauce
- liquid smoke
- soy sauce
- paprika, turmeric, garlic powder and chili powder
- ground black pepper and salt
- apple cider and white vinegar
- 3 5 oz glass bottles for packaging your sauce
- bottle labels
- small funnel
- cleanser

BEFORE GETTING STARTED:

It is important to first sterilize the glass bottles before using to ensure your BBQ sauce remains free of bacteria growth. Be sure to wash your hands thoroughly after handling the peppers or wear the included gloves to prevent the oils from getting on your hands. Growandmake.com takes no responsibility for outcomes.

CLASSIC BBQ SAUCE

YIELD: 1 bottle

INGREDIENTS:

- 1/3 cup brown sugar
- 1 tsp Worcestershire sauce
- 1/2 cup ketchup or tomato sauce (please provide your own)
- 5 Tbsp distilled white vinegar
- 5 Tbsp water (please provide your own)
- 1 tsp yellow mustard powder
- 1/2 tsp paprika
- 1/2 tsp salt
- 1/4 tsp black pepper
- (optional) 1/2 to 1 tsp chili powder

DIRECTIONS:

Read all instructions carefully before beginning.

Wash your bottles and lids. Make a cleaning solution with warm water and immerse the bottles and lids for 30 seconds, making sure the bottles fill with the solution.

Combine all ingredients in a medium saucepan. Cover and bring to a boil, then simmer for 10 minutes with the lid on. Remove from heat and let rest for 10 minutes before bottling. Use included funnel to fill bottles. Keep in refrigerator.

USE WITHIN SIX MONTHS

MUSTARD BBQ SAUCE

YIELD: 1 bottle

INGREDIENTS:

- 1/3 cup yellow mustard powder
- 1/4 tsp salt
- 1/4 tsp turmeric
- 1/4 tsp garlic powder
- 1/4 tsp paprika
- 3 Tbsp brown sugar
- 4oz cider vinegar (the entire bottle)
- 1/3 cup water (please provide your own)
- 3/4 tsp chili powder
- 1/2 tsp black pepper
- 1/4 tsp cayenne
- 1/4 tsp soy sauce
- 1 tsp butter or oil (please provide your own)
- 1 tsp liquid smoke

DIRECTIONS:

Read all instructions carefully before beginning.

Wash your bottles and lids. Make a cleaning solution with warm water and immerse the bottles and lids for 30 seconds, making sure the bottles fill with the solution.

Mix all ingredients in a medium saucepan except soy sauce, butter or oil and liquid smoke. Cover and bring to a boil, then simmer for 5 minutes. Add remaining ingredients and simmer for 5 more minutes. Remove from heat and let rest for 10 minutes before bottling. Use included funnel to fill bottles. Keep in refrigerator.

USE WITHIN SIX MONTHS

VINEGAR AND PEPPER MOP

YIELD: 1 bottle

INGREDIENTS:

- 2/3 cups plus 1 Tbsp distilled white vinegar
- 2 Tbsp of water (please provide your own)
- 1 Tbsp brown sugar
- 2 tsp salt
- 1 tsp crushed red pepper
- 1 tsp fine ground pepper
- 1 tsp onion powder

This rub can be used as a mop when you cook or you can use it as finishing sauce when you serve the meat. In the Carolina's it is usually used as both a mop and finishing sauce. To do this, warm the mop, pour a few ounces into a cup and paint in on the meat with a basting brush once every hour or so while it's cooking. This mop can get contaminated with uncooked meat juices on the brush, so discard at the end of cooking. Serve untouched sauce at the table as a finishing sauce.

DIRECTIONS:

Read all instructions carefully before beginning.

Wash your bottles and lids. Make a cleaning solution with warm water and immerse the bottles and lids for 30 seconds, making sure the bottles fill with the solution.

Combine all ingredients in a medium saucepan. Cover and bring to a boil, then simmer for 10 minutes. Remove from heat and let rest for 10 minutes before bottling. Use included funnel to fill bottles. Keep in refrigerator.

USE WITHIN SIX MONTHS

NOTES:

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