

Homemade BBQ Sauce

A smoky, sticky barbecue sauce built on tomato, brown sugar and spice

DIFFICULTY Easy
COURSE Sauce
CUISINE Australian



PREP
10 min



COOK
20 min



TOTAL
30 min



SERVES
24



FREEZES WELL
Yes

01 Ingredients

- 250ml tomato sauce (see our homemade recipe)
- 60g brown sugar
- 60ml apple cider vinegar
- 2 tbsp Worcestershire sauce
- 1 tbsp molasses or treacle
- 2 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp English mustard
- ¼ tsp cayenne pepper

02 Method

1. Combine all the ingredients in a saucepan and whisk until smooth.
2. Bring to a gentle simmer over medium-low heat.
3. Cook for 15-20 minutes, stirring often, until thick and glossy.
4. Taste and adjust with more vinegar, sugar or cayenne. Cool, then pour into a clean jar or bottle.

04 Common mistakes

- **Brushing it on too early** — the sugar burns on a hot grill; apply it near the end.
- **Cooking at a hard boil** — it spits and scorches; keep it at a gentle simmer.
- **Using a thin sauce base** — it will take much longer to thicken.

03 Notes & substitutions

- Use our homemade tomato sauce as the base, or any good tomato sauce.
- Add a teaspoon of liquid smoke for a stronger barbecue flavour.
- Replace half the brown sugar with honey or maple syrup.
- Brush on meat in the last 10 minutes of cooking so the sugar does not burn.

05 Storage & leftovers

FRIDGE	Up to 1 month in a sealed jar.
FREEZER	Up to 6 months in small containers.
MARINATING	Keep a portion separate from raw meat to use as a dipping sauce.