



Nonna Snowden Cooks

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Barbecue Sauce

Nonna Snowden recommends you visit her at www.nonnasnowden.cooks and watch her “how to” videos on preparing several dishes. You can, also, visit [Nonna's YouTube channel](#) here. This is Nonna's first attempt at preparing BBQ sauce. The final result was pretty darn good. Nonna loved it and has since used it several times while grilling. The point of this recipe is to help you create a sauce that fits your personal tastes and that goes well with all kinds of cooked meats!

BBQ Sauce

10-12 tomatoes
1 tbsp Apple Cider Vinegar
2 tbsp honey
1 chopped onion
1/4 cup minced garlic
Gumbo Daddy's Cajun Seasonings
Jacobsen Ghost Chili Salt
Jacobsen Garlic Salt
Dan Pastorini's Texas Style Rub
1 tsp Colgin Liquid Smoke (original)

1. Blanch the tomatoes. Cut a small X on the bottom of each tomato. Boil them for 4 mins. Immediately place them in ice cold water. Wait until you safely touch them and then peel the skin off and remove the core.
2. Place peeled tomatoes in a pot, add vinegar, honey, onion, garlic, and all seasonings. There are no measurements to the seasonings as Nonna seasons to her taste.
3. Add about 1 to 1.5 cups of water. The more water you add, the longer it has to cooked down.
4. Bring to a boil and then reduce to a simmer. Let boil down to a consistency (thickness) that you like.
5. After a while, taste it. Add spices as you see fit.
6. When it is thick enough, pour the sauce in the blender and blend thoroughly. (If it is too thin you can continue to boil it down some.)
7. Add the liquid smoke.

Note 1: The thing about BBQ sauce is that requires the tomatoes and from there seems to require a little bit of sweet and tangy flavorings. That is where the both the honey and vinegar come in to play. From that point on, you can and should season the sauce with your favorite flavors. Nonna likes garlic and onions, thus, she added those. They are probably worth keeping in the recipe, but if you don't like garlic, don't add it. If you like it sweet, then add more honey. If you like it spicy, add more gumbo daddy seasoning or adobo seasonings or cayenne pepper. If you like a smoky flavor, add more liquid smoke. You get the idea!

Nonna donates 50% of proceeds to JumpForTheRose.org.

