



Recipe:

Chef Mike's BBQ Sauce

Ingredients:

- 1 cup of ketchup
- 2 tablespoons of Brown Sugar
- 2 Dashes of garlic powder
- 1 Tablespoon of yellow mustard
- 1 dash of black pepper table grind
- 1 tablespoon of liquid smoke
- 1 tablespoon of your favorite Bourbon

Directions:

- Place all items in small sauce pan and cook on medium heat till sauce gets darker and bring to a simmer for 2 or 3 minutes.
- Baste your favorite meat dish while grilling.

