



Paw Paw's BBQ Sauce

[Watch The Video](#)

A sweet, smoky, tangy homemade BBQ sauce that's perfect for ribs, burgers, pulled pork, and chicken. This water bath canned sauce is shelf stable and makes a great homemade gift.

Ingredients

- 2-1/2 cups firmly packed light brown sugar

- 3 tablespoons kosher salt
- 3 tablespoons garlic powder
- 3 tablespoons onion powder
- 3 tablespoons dry mustard
- 1 tablespoon black pepper
- 2 teaspoons paprika
- 2 teaspoons ground red pepper
- 1/2 teaspoon chili powder
- 8 cups ketchup
- 2 cups water
- 1-1/4 cups vinegar (5% acidity)
- 3/4 cup apple cider or apple juice
- 1/3 cup honey
- 1/4 cup Creole mustard or Dijon mustard
- 2-1/2 tablespoons Worcestershire sauce
- 2 tablespoons bottled lemon juice
- 1 tablespoon hot sauce

Instructions

1. Add the brown sugar, kosher salt, garlic powder, onion powder, dry mustard, black pepper, paprika, ground red pepper, and chili powder to a large stainless steel or enameled pot. Stir to combine the dry ingredients.
2. Pour in the ketchup, water, vinegar, apple cider or apple juice, honey, mustard, Worcestershire sauce, bottled lemon juice, and hot sauce. Stir well until everything is evenly mixed.
3. Place the pot over medium-high heat and slowly bring the sauce to a boil, stirring often to prevent sticking.
4. Once boiling, reduce the heat and let the sauce simmer uncovered for about 20 minutes, stirring regularly, until the sauce thickens slightly.
5. While the sauce simmers, prepare a boiling water canner and heat clean jars in hot water.
6. Ladle the hot BBQ sauce into hot jars, leaving 1/2 inch headspace.
7. Remove air bubbles, adjust headspace if needed, and wipe the jar rims with a damp cloth or paper towel.
8. Place lids on the jars and tighten bands until fingertip tight.
9. Place the jars into the boiling water canner, making sure they are covered with water.
10. Process jars for 15 minutes, adjusting processing time for altitude.
11. When processing is complete, turn off the heat, remove the canner lid, and let the jars rest in the water for 5 minutes.
12. Remove jars and allow them to cool undisturbed for 12 to 24 hours. Check seals before storing.

Notes

- White vinegar can be used in place of apple cider vinegar as long as it is 5% acidity.
- Apple juice works well if apple cider is unavailable.

- Homemade ketchup and Dijon mustard add great flavor to this sauce.
- If processing half-pint jars, use the same processing time as pints.
- [Full Step-by-Step Guide on the Blog](#)