

## My Inner She-Devil Barbecue Sauce

*I take this recipe out every year at the start of barbecuing season and vary it as my barbecue seems to dictate — more tomatoes instead of ketchup, less sugar, more sugar, more vinegar, less cumin, molasses instead of brown sugar, more chiles. It will probably remain my favorite barbecue sauce recipe — that is, until Big Nate decides to give me the recipe for his. Slather the sauce onto ribs, steaks, burgers and chicken just before they have finished cooking on the grill; the sugar in the sauce will caramelize and burn quite quickly, and you want to avoid this kind of burnt bits, even if you are a devotee of the crispy, crusty edges, as I am.*

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### INGREDIENTS:

- 1 onion, coarsely grated or chopped
- 4 garlic cloves, chopped
- 4 tablespoons Worcestershire sauce
- 1 cup ketchup
- 4 tablespoons dark brown sugar
- 2 dried chipotle chiles (see Note)
- 1-1¼ cups beer, any kind you like
- 1 cup water
- 1 teaspoon dry mustard powder
- 1 teaspoon chile powder (such as ancho, New Mexico, or ordinary chile powder)

- 1 teaspoon cumin
  - A pinch each, allspice and cinnamon
  - Salt and black pepper to taste
  - 4 tablespoons cider vinegar
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**INSTRUCTIONS:** In a saucepan, mix the onion, garlic, Worcestershire sauce, ketchup, brown sugar, chipotle chiles, beer, water, mustard, chile powder, cumin, allspice, cinnamon, salt and black pepper and half the vinegar.

Bring to a boil, then reduce the heat and simmer, stirring every so often, for about 30 minutes, or until liquid forms a thick sauce. Take care that it

does not scorch or burn; if it threatens to, add more beer or water.

When the sauce is thick, add the remaining vinegar and taste for seasoning. Remove from the heat.

Yields about 4 cups

**Note:** You can substitute a spoonful or two of chipotle salsa from a bottle or a judicious amount of the marinade and perhaps a bit of the marinated chipotle or Morita chile, from a can, to taste (it's very hot).

**PER ¼ CUP:** 50 calories, 1 g protein, 11 g carbohydrate, 0 fat, 0 cholesterol, 235 mg sodium, 0 fiber.