Peach Brew BBQ Sauce

Created by Dean “Dino” Bach

INGREDIENTS

3/4 cup Ketchup
1/4 cup Yellow Mustard
1/4 cup Plymouth Peach Shrub (see recipe below)
1/4 cup Unity Vibrations Bourbon Peach Kombucha or your favorite Bourbon Stout
1 tbsp. Worcestershire
1 tbsp. Extra Light Olive Oil
1/4 cup Brown Sugar
3 cloves Garlic (minced or mashed into paste)
1 tbsp. Black Pepper
Red Pepper flakes or Your Favorite Hot Sauce

COOKING DIRECTIONS:

In a sauce pan add Olive Oil and turn on medium heat. Add Garlic to oil and mix until the oil gets hot (hot enough to sizzle). Starting with the ketchup add the rest of the wet ingredients. Mix well with a wire whisk. Add Brown Sugar and Black Pepper and whisk well. Leave on medium heat until the sauce begins to bubble then reduce heat to low/simmer and let reduce for 15 minutes or until you reach a desired consistency. Add Red Pepper Flakes or Hot Sauce to achieve desired heat (if needed).

Enjoy!

Plymouth Peach Shrub (drinking vinegar)

1 lb Peaches (pitted and cut into 1 inch pieces
1 lb Granulated Sugar
1 cup Apple Cider Vinegar

In a large non-reactive bowl or pot, mix peaches and sugar and toss until the peaches are coated. Cover tightly and refrigerate over night (2 nights is better). Using a fine mesh strainer, strain peach nectar (mash peaches with a large spoon or rubber spatula to get as much of the juice as possible). Add cider vinegar and mix well.

Bottle or jar and refrigerate for up to 6 months