

Kansas City Barbecue Sauce

Recipe Notes: You can find Ancho and Guajillo chili powders at your local Mexican market or order them online. You can also use regular chili powder. Not all chili powders are created equal, some are spicier than others. Make sure you taste your sauce, like everything else you make, before serving it!

This sauce is quite spicy, like it should be. If you like it milder, add only ½ teaspoon of the freshly ground black pepper and ½ of the chipotle chili.

The smoked onions and garlic, along with the chipotle chili will add smoke flavor to your sauce. You can leave out the liquid smoke if you like or add ¼ to ½ teaspoon liquid smoke if desired. It's strong stuff, so go easy on it. If you don't want smoke in your sauce, don't smoke the onions and garlic, and leave out the liquid smoke.

- 1 smoked onion
 - 2 smoked garlic cloves
 - 1 Tbsp canola oil
 - 1 Tbsp Ancho chili powder
 - 1 Tbsp Guajillo chili powder
 - **Or** 2 Tbsp chili powder
 - 2 Tbsp [barbecue rub](#)
 - 1 ½ cups chili sauce or ketchup
 - ¾ cup cider vinegar
 - ¼ cup beer
 - ¼ cup apple juice or orange juice
 - 4 Tbsp honey
 - 2 Tbsp dark molasses
 - 4 Tbsp brown sugar
 - ½ to 1 chipotle chili finely diced
 - ½ to 1 tsp freshly ground black pepper
 - Dash of cinnamon
 - 1 tsp liquid smoke (Optional)
1. If you're not smoking the onion and garlic, proceed to step 7.

2. Prepare your smoker for cooking, bringing the temperature between 200°-225° F.
3. Peel and roughly chop the onion. Peel the garlic cloves.
4. Place the chopped onion and garlic cloves in a shallow disposable aluminum pan with holes poked in the bottom, or you can make a pan with aluminum foil.
5. Smoke the onion and garlic for 1 hour using hickory or apple wood.
6. After the garlic has cooled, crush or mince it.
7. Heat a medium saucepan over medium to medium low heat. When the pan is hot, add the canola oil and the onion and sauté for 5-8 minutes until the onion has browned slightly.
8. Add the minced garlic and chili powders and sauté for 1 minute.
9. Add the remaining ingredients. Cover the saucepan and simmer over low heat, stirring occasionally, for 25-30 minutes, until the flavors meld and the sauce thickens slightly.
10. Cool slightly, then puree in a blender or use an immersion blender for a quick puree with less clean up.

At this point, you can let the sauce cool and then reheat it right before basting with it or serving it on the side. You can also serve it at room temperature.

This sauce stays fresh in the fridge for about two weeks. It's still good after that, but the flavors aren't quite as bright.

Store your sauce in the refrigerator in a covered glass or plastic container. Here's a tip though...glass doesn't stain as easily as plastic.

There you go. The best barbecue sauce recipe ever.

Enjoy!