



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Cherry-Bourbon BBQ Sauce

Dried tart cherries and bourbon create the 'wow' factor in this barbeque sauce that's full of smoky, spicy goodness.

- 1 cup dried tart cherries
- ½ cup bourbon
- 1 cup finely chopped onion
- 1 Tbsp. olive oil
- 1 tsp. smoked paprika
- 1 clove garlic, minced
- ½ cup apple cider vinegar
- ½ cup firmly packed dark brown sugar
- 1 ½ cups tomato sauce
- 1 Tbsp. dry mustard
- 1 Tbsp. Worcestershire Sauce
- 1 tsp. salt
- ¼ tsp. freshly ground pepper
- 1 tsp. prepared horseradish (optional)

Combine cherries and bourbon in a microwave-safe bowl. Cover and microwave on HIGH for 30 seconds. Set aside.

Sauté onion in hot olive oil in a medium stainless steel saucepan over medium-high heat for 5-7 minutes or until onion is tender. Add paprika and garlic, stirring constantly for 1 minute. Stir in vinegar and brown sugar, cook 2-3 minutes or until syrupy.

Stir in tomato sauce, next 4 ingredients, and, if desired, the horseradish. Bring to a simmer, cover and cook 20 minute, stirring occasionally. Add reserved cherry mixture, simmer uncovered for 5 minutes stirring often. Remove from heat, cool slightly.

Process sauce in a blender until smooth. Return to saucepan, bring to a boil.

Ladle hot sauce into hot jars leaving 1/2 inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight. Place jar in boiling water canner. Repeat until jars are full.

Process half-pint jars in a boiling water bath or atmospheric steam canner for:
0-1000ft. = 15 minutes, 1001-3000 ft. = 20 minutes, 3001-6000 ft. = 25 minutes, above 6000 ft. = 30 minutes. Before removing canner lid, wait 5 minutes for boiling water or 2-3 minutes for steam canner, then remove jars, cool, and store.

Cool jars for 12-24 hours, wash, label, and store in a cool dark place.

Yield: ~ 3 eight-ounce jars.

Source: freshpreserving.com

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