

Blackberry Barbecue Sauce



Ingredients

- 4 cups blackberries
- 2/3c bourbon
- 1 cup apple cider vinegar
- 1 cup brown sugar
- 3 cups tomato sauce
- 1 TB Worcester sauce
- 3 tablespoons minced ginger
- 2-3 chipotles in adobe
- 1 tsp smoked paprika
- 1 tsp smoked salt
- 1 tsp black pepper
- ClearJel - 1 scant TB per pint

Info

- **Prep:** 2 hours
- **Cook:** 20 minutes
- **Serves:** 3 pints
- [Source](#)

★★★★★ from 1 votes



Rate



Directions

1. Press the blackberries through a sieve or food mill.
2. Saute onions and garlic for 5-7 minutes, add paprika, cook until fragrant. Add vinegar, bourbon, and brown sugar - cook 2 or 3 minutes until syrupy.
3. Stir in tomato sauce, rest of ingredients and spices. Simmer 20 minutes. Add reserved blackberry liquid, cook for 5 more minutes.
4. Remove from heat and cool. Process in blender or food processor until desired consistency. Add

Clearjel.

5. Return to pan and bring to boil.

Water bath process in jars for 20 minutes.

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