

Smoked Apple Wood Barbecue Sauce

Yield about 6 half pints

Half of one 25 lb box of tomatoes

2 cups diced celery

2 cups diced onion

1 ½ c diced bell pepper

1 cup dark brown sugar

½ cup molasses

2 tsp minced garlic

2 tbsp dry mustard

2 tbsp paprika

1 tbsp salt

3 tbsp McCormick's Smoked Apple Wood Rub

1 cup vinegar

Skin, seed, and core the tomatoes after blanching. Simmer celery, onions, and bell pepper in a pot of water until soft. Puree in a food mill, or with an immersion blender, the tomatoes, celery, onion, and bell pepper. Simmer puree until reduced by half. Add the remaining ingredients to the sauce and reduce by half or until desired thickness.

Wash, rinse, and sterilize jars, lids, and rings. Keep jars hot until needed, fill one jar at a time, leaving ¼" head space. Wipe, add lids and rings, and place in a water bath canner. Once water starts boiling, set timer for 20 minutes.