

# Barbecue Sauce

By Alex Witchel | Time: **3 hours, plus refrigeration** |

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## INGREDIENTS

**2 28 ounce cans Italian plum tomatoes, chopped, with their juices**  
**½ cup unsulfured molasses**  
**½ cup honey**  
**¼ cup tomato paste**  
**2 tablespoons coarsely chopped garlic**  
**2 bay leaves**  
**2 tablespoons ground cumin**  
**1 teaspoon cracked black pepper**  
**1 ½ teaspoons crushed red pepper flakes**  
**4 cups water**  
**1 ⅓ cups cider vinegar**  
**Salt, to taste**

## PREPARATION

### Step 1

In a large heavy pot, place the tomatoes with their juices, molasses, honey, tomato paste, garlic, bay leaves, cumin, black pepper and red pepper flakes. Bring to a boil. Reduce heat and simmer, uncovered, for about 1 1/2 hours, until very thick.

### Step 2

Add the water and vinegar, and return to a boil. Reduce heat and simmer, uncovered, for an additional 1 1/2 hours. Remove and discard bay leaves, and season with salt. Cool, cover and refrigerate overnight.

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