

Barbecue Sauce Concentrates

Article No. 1164 Original

Article No. 1166 Honey

Article No. 1167 Mesquite

(325 mL/11 fl. oz. each) (plastic Trial-Mark™ bottle)

Watkins delicious Barbecue Sauce Concentrates are all based on our original formula, which has won followers everywhere with its robust flavor and remarkable adaptability. To that great formula, we added familiar flavors like honey and mesquite smoke to create a palette of flavors that will delight any serious griller.

- **Convenient:** Easier than homemade, but better than pre-bottled; needs no refrigeration until mixed.
- **Versatile:** Use ketchup, tomato soup or tomato sauce as a base; vary the strength by changing the ratio of concentrate to base; lets the cook adapt with creativity.
- **Economical:** One bottle makes 33 ounces (over a quart) of sauce.
- **No waste:** Prepare only what you need.

Uses

- Add to marinades.
- Use as a baste and as a dipping sauce.
- Use in recipes: baked beans, meatloaf, hamburger patties, stews and sauces.

Tips

Try adding special touches to customize your flavors:

- Add Calypso Sauce or Tropical Salsa to create a spicy tropical flavor.
- Add Chili Powder, Cumin, Jalapeño Sauce, and other Mexican seasonings to Mesquite concentrate for real Tex-Mex barbecue.
- Make Original or Honey concentrate into hot Southern style with Red Pepper Flakes or Cayenne Pepper.



Fiesta Barbecue Sauce

- 2/3 cup/160 mL ketchup
- 1/3 cup/80 mL Watkins Mesquite or Original Barbecue Sauce Concentrate
- 3 tbsp/45 mL lime juice
- 1 tsp/5 mL Watkins Garlic Granules
- 1 tsp/5 mL Watkins Cilantro
- 1/2 tsp/2.5 mL Watkins Cayenne Pepper, more or less as desired

Combine all ingredients; mix well.

Sweet Heat Barbecue Sauce

- 1/3 cup/80 mL Watkins Original Barbecue Sauce Concentrate
- 2/3 cup/160 mL ketchup
- 1/2 cup/125 mL Watkins Raspberry-Cherry Preserves
- 1/2 tsp/2.5 mL Watkins Onion Granules
- 1/4 tsp/1.2 mL Watkins Garlic Granules
- 1/4 tsp/1.2 mL Watkins Orange Peel
- 1/4 tsp/1.2 mL Watkins Red Pepper Flakes

Combine all ingredients in a bowl; stir to combine. Let sit 30 minutes at room temperature to allow flavors to develop. Makes 1-1/2 cups/375 mL.