

### Paw Paw's Bywater BBQ Sauce

2 ½ c. brown sugar	2 T. bottled lemon juice
3 T. kosher salt	8 c. ketchup
3 T. garlic powder	2 c. water
3 T. onion powder	1 14/ c. apple cider vinegar
3 T. dry mustard	¾ c. apple cider
1 T. black pepper	1/3 c. honey
2 t. paprika	¼ c. Dijon mustard
2 t. ground red pepper	2 ½ T. Worcestershire sauce
½ t. chili powder	1 T. Fiery Fermented Hot Sauce (See back)

1. Stir together first 9 ingredients. Add remaining ingredients, stir to blend.
2. Bring to a boil, reduce heat to medium, and simmer uncovered 20 minutes or until sauce is slightly thickened, stirring often.
3. Ladle hot sauce into hot jar, leaving 1/2-inch head space. Remove air bubble. Wipe jar rim. Center lid on jar and screw down band.
4. Process in hot water bath 15 minutes (20 minutes, altitude adjusted). Remove canner lid. Wait 5 minutes, then remove jars and cool.

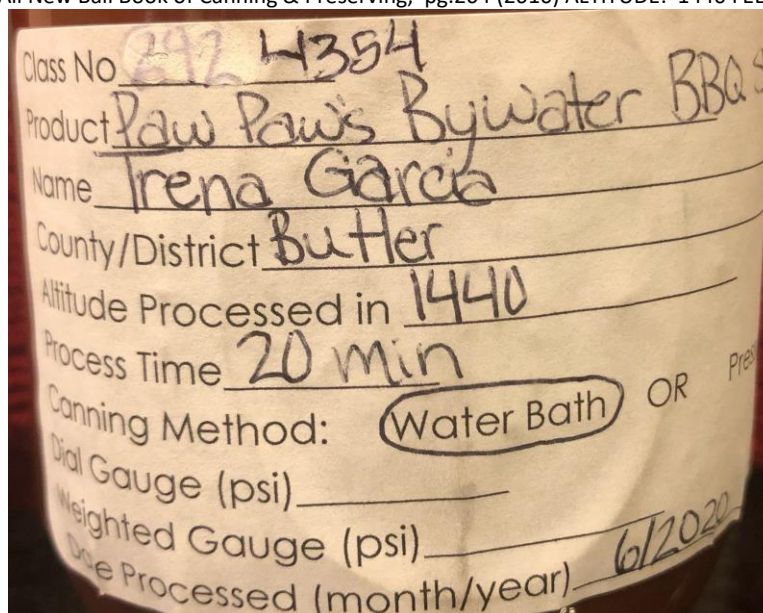
SOURCE: The All New Ball Book of Canning & Preserving, pg.179 (2016) ALTITUDE: 1440 FEET – Trena Garcia

### Fiery Fermented Hot Sauce

¾ lb. habanero peppers	1 (1 qt) canning jar
1 lb. red bell peppers	1 (4 oz) canning jar
¼ c. water	Cheesecloth
2 t. sea salt or kosher salt	1 c. white vinegar

1. Cut all peppers in half; remove stems & seeds. Cut into uniform pieces. Process peppers, water and salt in food processor until peppers are finely minced. Transfer to 1-quart jar. (Pepper mixture should come up to the shoulder of the jar.)
2. Set a 4-oz. jar on top of pepper mixture inside jar to weight down pepper mixture. Cover jar with cheesecloth and secure with rubber band. Place on a plate in a dark, cool (65-75 degrees) place. Check jar periodically; skim and discard any white foam (harmless Kahm yeast) from top of mixture. Ensure pepper pieces are submerged and re-cover with clean cheesecloth.
3. Let pepper mixture stand for 3 weeks or until all active bubbling stops. Check mixture daily; skim foam, clear jars, and replace cheesecloth as necessary.
4. Once fermentation is complete (bubbling stops), remove small jar; skim off any remaining yeast, and stir in vinegar. Store in refrigerator up to 1 year.

SOURCE: The All New Ball Book of Canning & Preserving, pg.264 (2016) ALTITUDE: 1440 FEET – Trena Garcia



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I like recipes with complex flavor profiles and this BBQ sauce looked like it would be perfect for me. The first step was to make the Fiery Fermented Hot Sauce. I fermented habanero peppers for 3 weeks. This was a new experience for me! I checked the jar regularly to remove the yeast growth from the top. Once the bubbling stopped, I added the vinegar and then used it to make the BBQ sauce.

The BBQ Sauce itself is a mixture of many ingredients. I mixed them all together and simmered the sauce until it was slightly thickened. Then I put it in the jars and processed in a water bath for 20 minutes.

Paw Paw's Bywater BBQ Sauce tastes amazing. It has just the right blend of sweet and spicy and is great on a variety of foods.