

## [RUM BBQ SAUCE RECIPE](#)



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This sauce is based on a basic tomato style barbecue sauce and then gets a kick from a little rum. You won't taste the rum, but it works excellently to combine the other flavors and enhance what you put it on.

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### **Rum Barbecue Sauce BarbecueBible com**

Step 2: Add the ketchup, brown sugar, rum, molasses, Worcestershire sauce, mustard, liquid smoke, onion powder, and pepper and whisk to mix. Reduce the heat to medium and let the sauce simmer until thick and flavorful, 10 to 15 minutes, stirring occasionally. Taste for seasoning , adding more rum and/or mustard as necessary.

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### **Absolutely Awesome BBQ Sauce Recipe Allrecipes com**

In a saucepan over low heat, mix the brown sugar, chile sauce, rum, soy sauce, ketchup, Worcestershire sauce, garlic, dry mustard, and pepper. Simmer 30 minutes, stirring occasionally. Cool, and refrigerate until ready to use

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### **Captain Morgan Rum BBQ Sauce recipe CookIT**

This sweet rum flavored BBQ sauce will be sure to impress any BBQ lover. Add it to your favorite meat, chicken, pork, ribs. It is easy to whip up in a matter of minutes, and taste oh so good.

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