



Brisket & Brawn

Casual Cooking and Compelling Conversations

Peach Bourbon BBQ Sauce

I was looking for a recipe for brined pork. The one I landed on showed peaches going right there on the grill next to the pork. Peaches? Grilled? Grilled Peaches? Okay, ooh that would be awesome in a BBQ sauce. I'd just seen an Aaron Franklin video on sauce making and thought what a great time to experiment!

Ingredients:

3-4 Peaches
½ yellow onion thinly sliced
2 cloves garlic minced
½ cup brown sugar
¼ cup apple cider vinegar
¼ cup bourbon
1 cup ketchup
2 tablespoons molasses
1 tablespoon No Bull Dry Rub

Method:

1. Set up your grill for direct grilling over medium high heat, about 350 degrees.
2. If the peaches are small 4, if medium, 3. Core the peaches leaving the skin on, and cut them in half. Use a melon baller (or a sharp paring knife) to clean out the tough membrane where the seed was, then lightly spray with cooking spray. I prefer Pam Olive Oil.
3. Grill the peaches for 3 minutes per side
4. Caramelize the onion. To do this, add a little olive oil and a teaspoon of butter to a large sauté pan. Let the oil heat to a shimmer then put the onions in stirring occasionally. If they are browning to fast, turn the heat down *Note: With this few onions, it may be difficult to get a good caramelization. Just go low and slow (up to 30 minutes). Full caramelization is not necessary.

5. At the last 2 minutes add the garlic to the onions and let soften stirring occasionally for 1-2 minutes.
6. Take the skin off the peaches and add it to the mix breaking down the peaches with the back of a wooden spoon.
7. Add the brown sugar and let it melt/break down for a couple of minutes stirring occasionally.
8. Stir in the apple cider vinegar
9. Stir in the bourbon and steam off the alcohol.
10. Stir in the ketchup and molasses
11. Mix in the dry rub.
12. Let simmer for 5 minutes or so, until all ingredients are incorporated.
13. Place in blender and blend until smooth.

Suggestions:

You do not have to caramelize the onions. You can simply sauté them and call it a day. The caramelization simply adds depth of flavor that is really subtle, but nice. Now, if you want to add another layer of flavor depth, roast your garlic first. To roast garlic, turn on your oven to 400 degrees. Take the outer paper of the bulb of garlic, and cut off the top of the bulb exposing the cloves. Place in a foil nest, and drizzle with a little olive oil. Close the foil nest and bake for 30-40 minutes.