

BBQ Sauce For Ribs & Chicken

Ingredients

- 1 cup Cinnamon Pear Balsamic [Chocolate or Espresso Bean Balsamic can be used in place of Cinnamon Pear]
- 1 cup chile sauce [any brand will work]
- 1 teaspoon chile powder or cayenne pepper [if you want a hotter sauce]
- 1 teaspoon garlic powder
- 2 pounds of ribs [spareribs, country style or baby back]
- 1 tablespoon liquid smoke
- 2 - 12 ounce bottles of any dark beer

Place ribs in large non-metallic container and marinate in a dark beer and liquid smoke overnight. 2 pounds of chicken [breasts, thighs, legs, wings]

Preparation

Combine the first 4 ingredients in a sauce pan. Simmer to reduce contents until desired consistency, approximately 15 minutes. If using ribs, bake the ribs without any sauce for approximately 1 hour. Then, brush the sauce on ribs or chicken and continue to bake or grill. For ribs, continue brushing on every 30 minutes until done [approximately 2 hours at 325 degrees] or chicken every 10 minutes until done [approximately 45 minutes at 325 degrees].