

## *UM...The Sauce*

### *Ingredients*

#### *Wet*

- 1 Tablespoon -Hot sauce (either Texas Pete or Louisiana Hot Sauce)
- 1 Tablespoon -Worcester Sauce
- ½ Tablespoon- Soy sauce
- ¼ teaspoon- Scotch Bonnet sauce or red Chill Sauce
- 1 cup water (or 6 oz of whatever beer you are drinking and 6 oz of water)
- ¼ cup of water from reserved water from rehydrated chilies
- ¾ cup of Heinz tomato ketchup
- Juice of one Lemon
- ½ stick of butter or ¼ cup of clarified butter

#### *Dry*

- 4 cloves of garlic-chopped rough
- 1tablespoon – Celery seed
- 1tablespoon – Dry Mustard
- 1tablespoon-Cumin (could be seed then grinded to power)
- 1tablespoon – Old Bay Seasoning
- ½ tablespoon – salt( if sea salt use a little less)
- 3 tablespoons – Good Chile power
- 8 Tablespoons Dark Brown Sugar (the best I found is Demerara Sugar which happens to come from Guyana)
- 2 ea dried chilies of your choice (I like New Mexico and Ancho) rehydrated is
- ¼ cup of boiling water
- ½ table spoon - Red Pepper Flakes

### *Method, it's all in the Method*

- Melt butter in sauce pan
- Add in Garlic
- Add in lemon juice
- Now come the part that is the most sensitive, adding the dry ingredients.
- Add in Celery seed, Cumin and Chile power let it mix with butter mixture for a minute or so on low to medium heat. Now add the rest of the dry ingredients letting them heat up in mixture and stirring them into the each successive ingredient. Don't worry if it looks like a paste it should especially when the sugar is added but that will change when the sugar starts to melt.
- Now start adding the wet ingredients starting with the Worcester sauce and adding in all the wet except the water which I always add that last. I taste the mixture before the water and just after the ketchup to get an idea of what the sauce will taste like when it is finished. If you think it needs some more of any ingredient I would add it now. Once the water is added, lower the heat to a simmer and let the mixture cook down until it reduces to half.

You, like I have for many years, will them be able to sit back and enjoy your creation and the sounds of UMMMM from all who partake.

*Martin Corcoran*