

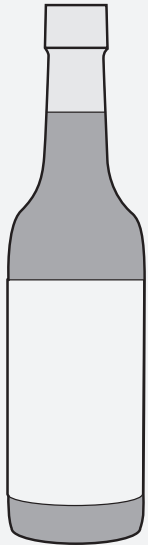
The Secret Sauce

DIY BBQ Sauce Kit

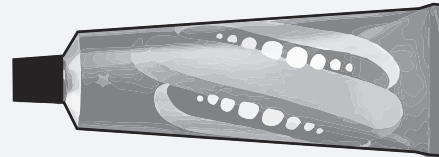


COMPONENTS

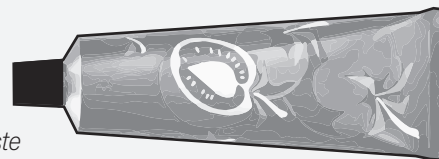
Everything you'll need to make your own BBQ sauce



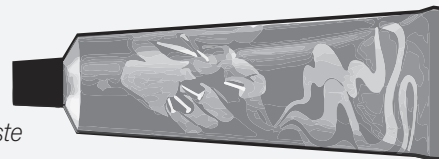
Apple Cider Vinegar
x 1



Mustard
x 1



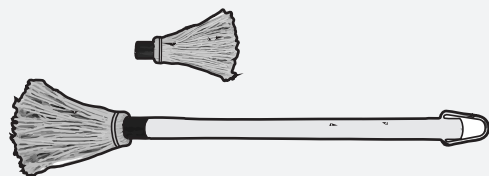
Tomato Paste
x 1



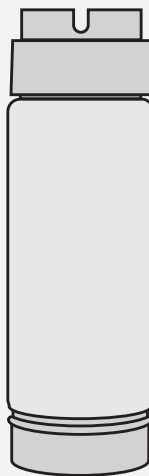
Harissa Paste
x 1



Micro Cleaning Brush
x 1



Sauce Mop, with replacement head
x 1



12 oz Sauce Bottle
x 2

The Ingredients

A BBQ sauce is only as good as its ingredients, and that's why we're including premium pastes from HLTHPUNK. These organic pastes can create the bases for 3 of the most iconic American BBQ sauces. You can make the rich tomato-based sauce of Kansas and Missouri, the yellow mustard sauces made famous in South Carolina, and the hot vinegar-based sauce of North Carolina and Tennessee.

The Gear

This kit also includes our favorite gear for applying your BBQ sauce. The authentic cotton mop really soaks up the sauce so you can apply it directly to the meat while it's smoking or to your ribs before serving.

The restaurant-style, personalized sauce bottles let you show off your signature sauces. The inverted squeeze bottle keeps the sauce ready whenever you need it, and the double-ended opening make it both easy to fill and clean.



Each sauce takes on average
15-20 minutes to make

You will also need: Spices and other ingredients listed in the recipes to make your sauces.

THICK TOMATO SAUCE

Ingredients:

5 oz Tomato paste	1 tb Bourbon
1/2 cup Hot water	1 tb Paprika
1/3 cup Brown sugar	1 tspn Cayenne pepper
3 tb Apple cider vinegar	1 tspn Garlic powder
3 tb Molasses	2 tspn Mustard
2 tb Worcestershire sauce	1 tspn Salt
1 tb Onion powder	1/2 tspn Allspice
2 tb Butter	

Process:

Mix water and tomato paste in a saucepan and whisk together until the sauce has the consistency of ketchup.

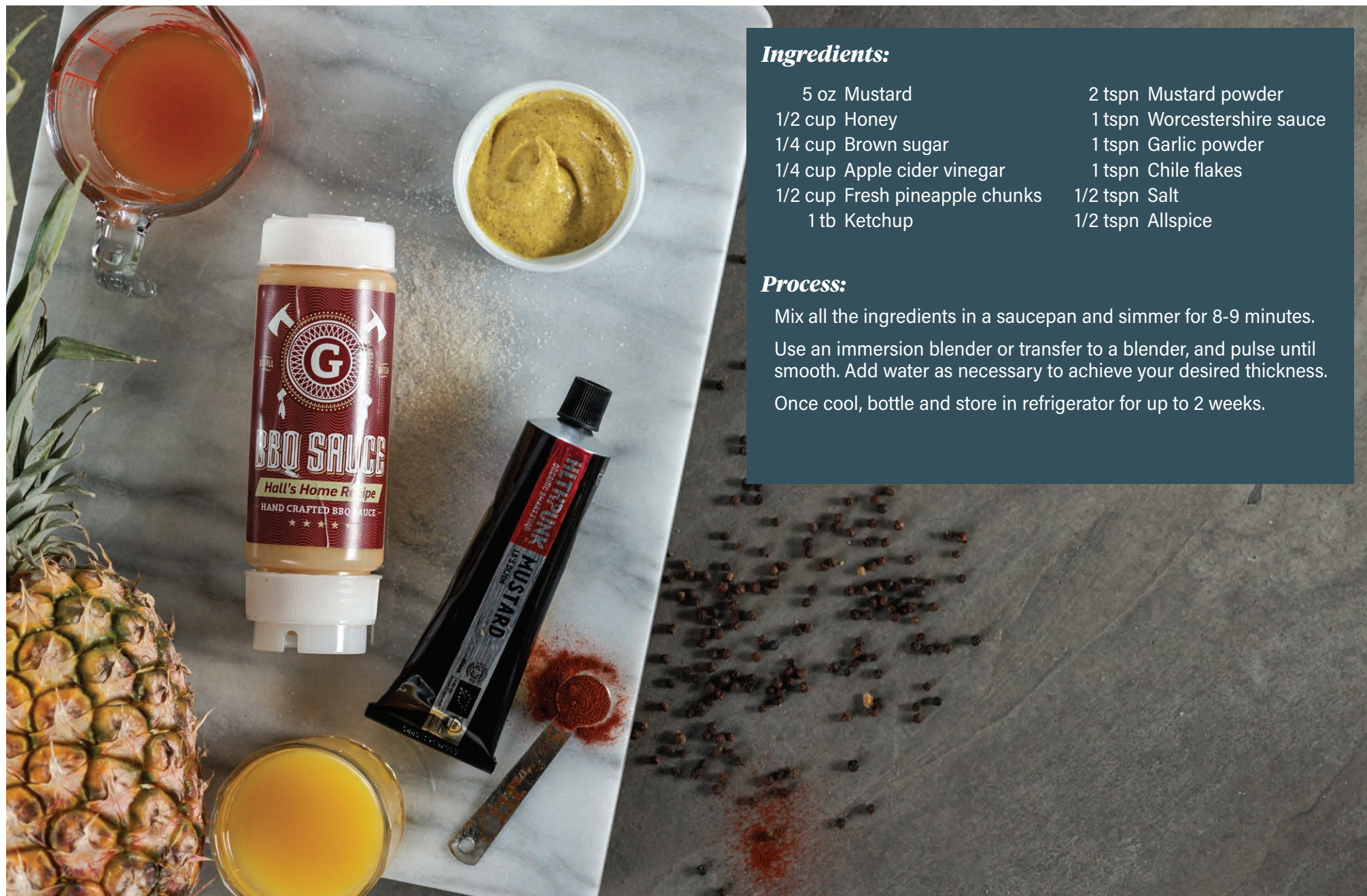
Bring to a low simmer, then combine all remaining ingredients except for the butter.

After everything is combined, add butter and whisk continually until it has melted and emulsified into the sauce. Then, let cool.

Once cool, bottle and store in refrigerator for up to 2 weeks.



MUSTARD BBQ SAUCE



Ingredients:

- | | |
|--------------------------------|-----------------------------|
| 5 oz Mustard | 2 tspn Mustard powder |
| 1/2 cup Honey | 1 tspn Worcestershire sauce |
| 1/4 cup Brown sugar | 1 tspn Garlic powder |
| 1/4 cup Apple cider vinegar | 1 tspn Chile flakes |
| 1/2 cup Fresh pineapple chunks | 1/2 tspn Salt |
| 1 tb Ketchup | 1/2 tspn Allspice |

Process:

- Mix all the ingredients in a saucepan and simmer for 8-9 minutes. Use an immersion blender or transfer to a blender, and pulse until smooth. Add water as necessary to achieve your desired thickness. Once cool, bottle and store in refrigerator for up to 2 weeks.

VINEGAR PEPPER SAUCE



Ingredients:

- | | |
|-----------------------------|---------------------------|
| 1/2 cup Apple cider vinegar | 1 tb Worcestershire sauce |
| 1/2 cup Apple Juice | 1 tb Chile flakes |
| 1/4 cup Ketchup | 1 tspn Chile powder |
| 2.5 oz Harissa paste | 1 tspn Garlic powder |
| 1 Lemon | 1 tspn Onion powder |
| 2 tb Molasses | 2 tspn Mustard powder |
| 2 tb Brown sugar | 1 tspn Salt |
| 1 tb Soy sauce | 1 tspn Black pepper |

Process:

Mix all wet and dry ingredients in a sauce pan and bring to a simmer.

Juice the lemon into the sauce then add the squeezed lemon and let simmer for 5-6 minutes.

Remove from heat and strain out the lemon.

Once cool, you can bottle and store for up to 2 weeks in the fridge.



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