

# Ode to Mercy Ale BBQ Sauce



This is a simple BBQ sauce for pork, beef, or chicken created from our earlier BBQ rub recipe.

**CONTRIBUTED BY:** Chef Rusty Bowers, the owner/butcher at Pine Street Market in Atlanta, who was named a 2017 Georgia Grown Chef by the Georgia Department of Agriculture and the Georgia Restaurant Association.

## INGREDIENTS:

1 batch of BBQ Rub (earlier recipe)	1 Tbsp. Worcestershire sauce
1 bottle of good beer (we suggest Georgia-brewed Ode to Mercy Ale)	1 Tbsp. apple cider vinegar
1 Tbsp. tomato paste	2 Tbsps. molasses
	To taste Kosher salt

## DIRECTIONS:

In a saucepot over medium heat, bring the beer and BBQ rub to a boil. Reduce to a simmer and add the remaining ingredients. Cook for 10 minutes or until thickened. Remove from heat and adjust seasoning.

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