

# 7580 Bourbon Barrel Black BBQ Sauce

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## Ingredients:

**11 ounces Tomato Sauce**  
**2/3 cup Sweetened Applesauce**  
**1 cup Kentucky Proud Honey**  
**1 cup Red Wine Vinegar**  
**¼ cup Brown Sugar**  
**1 tablespoon Smoked Paprika**  
**1 cup Bourbon Barrel Black (Old 502 Wines)**  
**1 tablespoon Dry Mustard Powder**  
**2 teaspoon Onion Powder**  
**2 teaspoon Garlic Powder**  
**2 teaspoon Sea Salt**  
**½ teaspoon Allspice**  
**¼ teaspoon Cayenne Pepper**

## Preparation Instruction:

**Mix all ingredients and cook in a saucepan over medium heat, stirring occasionally. Bring sauce up to a simmer, which is about 200 degrees. Once sauce is simmering reduce heat to low and continue to allow the sauce to reduce for at least 10 to 15 minutes. Allow sauce to sit 10 minutes before serving.**