

Java Brew Bar-B-Q Sauce

- 2 large onion, minced
- 6 clove of garlic, minced
- 2 cup brown sugar
- 2 cup red wine vinegar
- 2 cup espresso (from your local java joint or instant)
- 2 cup catsup
- 6 tablespoons molasses
- 4 tablespoons dry mustard dissolved in 2 tablespoon cold water
- 2 tablespoon chile powder
- 4 tablespoons Worcestershire sauce
- 2 teaspoon kosher salt
- 2 teaspoon black pepper (fresh ground)
- 1/4 teaspoon liquid smoke (no extra!)
- 2 teaspoon Tabasco sauce (more if you like it hot)

Combine all ingredients in a medium, heavy saucepan and bring to a boil while stirring constantly.

Lower heat to a slow simmer and cook for about 1 hour. Stir often to prevent burning. Remove from heat and allow to cool completely. Run through a food processor for extra smooth sauce or use as is. Sauce will keep in the refrigerator, tightly covered for 2-3 weeks. Make about 2 ½ cups.