Chipotle Bourbon Barbecue Sauce

Yield: 2 Cups

INGREDIENTS

1 1/4 C ketchup
1/4 C Thai sweet chili sauce
1/4 C bourbon
1/4 C dark brown sugar
1/4 C molasses
1 tablespoon Dijon mustard
1 tablespoon Worcestershire sauce
1/2 teaspoon liquid smoke
1 to 2 canned chipotle chiles, minced with 1 to 2 tsp can juices
1 tsp freshly and finely grated lemon zest
1 tsp fresh lemon juice
Sea salt and freshly ground black pepper

RECIPE STEPS

1: Place the ingredients in a heavy saucepan and whisk to mix. Bring to a boil over medium-high heat, whisking often. Reduce the heat to obtain a gentle simmer and simmer the sauce, uncovered, until thick and richly flavored, 5 minutes or as needed. Correct the seasoning, adding salt and pepper to taste.