

Maple Whisky Mustard Barbecue Sauce

Barbecue sauce flavourfully enhanced with Canadian whisky, spicy Dijon mustard and maple syrup. The vinegar, also added to the sauce, balances the sweetness of the syrup.

Preparation time: Five minutes
Cooking time: About six minutes
Makes: About one cup

3/4 cup barbecue sauce (see Note)

2 Tbsp Canadian whisky (see Eric's options)

2 Tbsp maple syrup

1 Tbsp cider vinegar

1 Tbsp Dijon mustard

1 tsp Worcestershire sauce

1 tsp soy sauce

• freshly ground black pepper, to taste

Combine barbecue sauce, whisky, syrup, vinegar, mustard, Worcestershire, soy sauce and pepper in a small pot. Set over medium heat and bring to a gentle simmer. Lower heat as needed to maintain that gentle simmer.

Simmer sauce five minutes, and it's ready to use (see Eric's options).

Note: Bull's-Eye Bold Original brand barbecue sauce was used when testing this recipe. The maple whisky mustard barbecue sauce could also be used to flavour grilled chicken, sausages, pork ribs and pork chops

Eric's options: If you can't have or don't wish to use whisky, replace with beef stock.

You can make the sauce many hours in advance, cool it, cover and refrigerate it until needed for the burgers.

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