

## Georgia Style Mustard BBQ Sauce

*Makes 2 ½ cups sauce, enough for a 5-pound pork butt or shoulder*

Courtesy of Restaurant Associates Chef Albert Lukas, for demo June 17, 2016

1 tablespoon vegetable oil  
½ cup finely minced onion  
4 garlic cloves, finely chopped  
1 cup cider vinegar  
¾ cup yellow mustard  
¼ cup Dijon mustard  
1/3 cup tomato puree  
1 tablespoon smoked paprika  
3 tablespoons honey  
3 tablespoons stone-ground mustard  
½ teaspoon cayenne Pepper  
Kosher salt and freshly ground black pepper, to taste

Pre heat the vegetable oil in a 2-quart sauce pan, then add the onions and garlic. Cook over medium heat, stirring regularly, until well caramelized to a rich golden color, about 8 minutes.

While the onions are cooking, combine the remaining ingredient in to a mixing bowl and stir well. Once the onions are done add the mustard mixture to the sauce pan and simmer for 25 minutes. Remove from heat and transfer to a bowl to allow to cool and season to taste. (This sauce may be served hot or cold.)

*Recipe courtesy of Restaurant Associates chef Albert Lukas*



## COOKING UP HISTORY

A cooking demo and food history conversation  
at the Smithsonian's National Museum of American History

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