Georgia Style Mustard BBQ Sauce

Makes 2 ½ cups sauce, enough for a 5-pound pork butt or shoulder
Courtsey 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
¼ 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 ingredients in 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

Smithsonian
FOOD HISTORY

COOKING UP HISTORY
A cooking demo and food history conversation
at the Smithsonian’s National Museum of America History

For more recipes and information about Cooking Up History, visit http://s.si.edu/CookHistory