

BBQ Sauce made with Tomatoes

Yield: about 8 half-pints or 4 pint jars



Image by Dennis Klein



UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources

UC Master Food Preserver Program

Existence of BBQ Sauce in the 20th Century

- The beginning of the 20th century introduced a range of commercial barbeque sauces in the market for human consumption. The Georgia Barbecue Sauce Company, based in Atlanta was the first company to commercialize barbeque sauce in 1909. The business idea was a huge success. (they no longer are around and the recipe is no either)
- It was during the 1920s that ketchup, sugar, and Worcestershire sauce made their way into the market. In 1940, Heinz became the first company to sell barbeque sauces in bottles. By the latter half of the century, more companies stepped into the market to introduce barbeque sauce in a range of flavors.



Creating BBQ Sauce

Equipment:

- Large pot
- Slotted spoon
- Large bowl
- Cutting board
- Paring knife
- Colander
- Wooden spoon
- Measuring spoon
- Cheese cloth or tea ball
- Stick Blender
- Funnel
- Headspace tool
- Canner
- Pint and or half-pint jars
- New canning lids
- Canning rings



All tool not shown

Ingredients

- 4 quarts chopped tomatoes (about 24 large)
- 2 cups chopped celery (about 3 stalks)
- 2 cups chopped onions (about 2 medium)
- 1 1/2 cups chopped green or red bell peppers (about 2 medium)
- 2 hot red peppers
- 1 teaspoon peppercorns
- 1 cup brown sugar
- 2 garlic cloves
- 1 TBS dried mustard
- 1 TBS paprika
- 1 TBS canning salt
- 1/8 tsp cayenne pepper
- 1 cup vinegar, 5% acidity





Step 1. Prep Tomatoes

- Clean the produce
- Score blossom end of tomatoes
- Blanch tomatoes 30-60 seconds in boiling water
- Transfer tomatoes to ice bath



Prepping tomatoes

- Remove peel from tomatoes
- Remove core, seeds





Prepping Tomatoes

- Chop
- Place in colander to help drain out the juice and seeds
 - This will help with reducing while cooking sauce
- Measure out 4 quarts

Step 2 Prep Vegetables

- Remove leafy tops and root ends of celery, chop
- Peel and chop onions
- Remove stem & seeds from bell peppers, chop
- Remove stem ends from hot red pepper, chop
- Peel garlic and mince





Step 3 Cook

- Combine mixture to simmer (180 degrees) for 10 minutes





Cooking

- Puree with stick blender to make smoother
- Puree vegetables using food mill or food strainer to remove more pulp (this is discarded)

Cooking

- Tie peppercorns in cheesecloth or metal tea ball
- Simmer until reduced by half
- Add spices and remaining ingredients
- Simmer until ketchup consistency
 - This took about 3 hours
 - Stir often to prevent burning





Step 4 Filling Jars

- Heat jars in atmospheric steam canner
- Ladle hot sauce into a hot jar
- Leave ½ inch heads space



Filling Jars

- Clean rim with wet paper towel
- Center lid onto jar and adjust band to fingertip-tight



Step 5 Processing for Atmospheric Steam Canner



- Fill canner with water
- Place rack into canner
- Preheat water. Once preheated, place jars in canner and secure the lid.
- Repeat until all jars are filled and in canner
- Close lid

Step 6 Processing

- When using a steam canner wait until red dial is in the green area
- Process in pure steam at 210-212 degrees F for the recommended time. Steam must flow through the canner vent during the process or the food is considered unsafe to consume.
- Process jars for 20 minutes, adjusting for altitude
- Steam canner, Turn off heat, wait 3 minutes, remove the lid



Step 7 Next Morning

- Remove the rings
- Test the seal
- Any jar that didn't seal place in refrigerator to use soon
 - Lid will be pop when touched from the center



Lid didn't seal, see that center is buckled up, put into the refrigerator

Lid sealed, see that center looks flat, remove ring, wipe down, label and store in cool dry pantry



You Did IT!

- Wipe off the jar
- Label the jar
- Store in a cool, dark place
- Use with in the 18 months for best results



BBQ Sauce made with Tomatoes!

Have a wonderful time making your own BBQ Sauce this season
More information about Atmospheric Steam Canners can be found here:

<https://extension.oregonstate.edu/sites/default/files/documents/8836/sp501005using-steam-canners.pdf>

