



Apple Butter BBQ Sauce Profile

Story

Apple Butter started at home with 40 pounds of apples being peeled, cored then simmered with molasses, brown sugar, cinnamon and rum as some of the ingredients. It was pressure canned like mom taught us to do and then used at bbq competitions. It must have been good since we got awards whenever we used it.

Description

Apple Butter BBQ Sauce is a sweet, thick, smoky bbq sauce that has an aroma of apples, cinnamon and molasses. Its flavour is balanced between tangy bite and spice with a smooth apple sauce-like texture.

Usage Profile

- Dipping Sauce/Condiment
- Glaze
- Marinade

Common Applications

Glazing grilled chicken pieces, pork ribs, chops or tenderloin. Awesome condiment on anything grilled or wanting a rich bbq sauce flavour.

Other Uses

Simmered in sautéed onions or used in hand-made burgers or meatloaf.

Ingredients

Apple puree, molasses, tomato paste, brown sugar, water, apple juice, liquid honey, cider vinegar, canola oil, Worcestershire sauce, liquid smoke, lemon juice, onion, garlic, spices.

Gluten Free, MSG Free, No Added Preservatives

Package Details

Jar volume: 375 mL

Jar height: 5.5 in (14 cm)

Jar width: 2.75 in (7 cm)

Case quantity: 12

Case weight: 18 lbs (8.2 kg)

Shelf-life: minimum 1.5 years unopened; opened 1 year refrigerated

Awards

First Place

BBQ Sauce
BBQ on the Bow
Calgary, Alberta
2007 and 2010

Third Place

Best of the Best
National BBQ Festival
Douglas, Georgia
2008

