

Chef from the Hood Recipes



Chef:
Mike Condrin

Restaurant:
Mike's Burgers

Recipe:
Mike's Great Western Hickory BBQ Sauce!

Ingredients:

1 medium red onion, coarsely chopped
2 tablespoons olive oil
1/4 cup roasted garlic cloves
Make your own by tossing peeled cloves with olive oil and slow roasting in a 300° oven for about an hour or until golden.
1/4 cup packed light brown sugar
1/4 cup roasted garlic cloves
1/4 cup molasses
1/4 cup black coffee
1 tablespoon Wright's liquid Hickory Smoke
1 quart (32 oz.) catsup
1/4 teaspoon each (or to taste) salt & pepper
optional: bits of leftover bacon

Mike's Great Western Hickory Burger features this sauce. Like all legendary chefs, Mike is a great improviser and encourages you to do the same. He says, "Don't waste anything! If you have leftover bacon, put it in the sauce! Adjust this recipe to suit your own taste!" If you want to try it Mike's way, go get one of his fabulous burgers!

Saute onions until translucent. Stir in roasted garlic, sauteing another two minutes. Add sugar and molasses, stirring until sugar melts and mixture starts to simmer. Add coffee, liquid smoke and bring back to simmer. If bits of garlic are too big, mash against sides of pan with spoon. (Mike prefers his BBQ sauce with a few chunks for character.) Add catsup, salt & pepper and any crumbled bits of leftover bacon you may have. Simmer 15 to 20 minutes, stirring frequently. Brush generously on BBQ'd meat, just in the final minutes of grilling.