

# MAKERS MARK CASK STRENGTH BARBEQUE SAUCE



OMNI  RESORTS  
montelucia | scottsdale

## **INGREDIENTS:**

1/2 Cup Molasses  
1 Cup Brown Sugar  
1 1/2 Cup Ketchup  
1 Oz Worcestershire  
3/4 Cup Makers Mark Cask Strength  
BBQ Rub of Choice\*

## **DIRECTIONS:**

1. Mix all ingredients in sauce pot and cook on low heat for 30-45 minutes
2. Continue to cook on low until it reduces by half, has a dark color and thickens
3. Let cool and serve

## *\*MONTELUCIA BBQ RUB*

### **INGREDIENTS:**

1 Tbsp Chili Powder  
1/2 Tbsp Chipotle Powder  
1/2 Tbsp Kosher Salt  
1/2 Tbsp Granulated Garlic  
1/2 Tbsp Granulated Onion  
1/4 Tbsp Cumin  
1/4 Tbsp Black Pepper  
3 Oz Brown Sugar  
2 Oz Paprika

*Compliments of Executive Chef Marcos Seville. ¡Buen Provecho!*