BBQ Sauce for Canning

Makes approximately 5-7 quarts

Running out of ketchup is not an option in our home and having this homemade version in our larder feels like food security.

To make a tomato puree:
Wash, core and remove any blemishes from ripe tomatoes. Cut them into equal size pieces (They release more liquid this way), put into container of choice, I use Ziplock Bags, and freeze them. After they are frozen solid (1-2 days, or longer) defrost them and drain off all the liquid. (discard the liquid or feed to the chickens or pigs) Put the defrosted tomatoes through a food mill. This is your tomatoe puree.
Into a heavy bottom stock pot put:
2 gallon tomato puree (I like to use frozen, thawed, and drained tomatoes for BBQ sauce making)
Add:
¾ cup lemon juice
½ cup Worcestershire sauce
½ cup salt
½ - 2/3 cup liquid smoke
2 cup apple cider vinegar
6-8 cup brown sugar
3 T. mustard
1/3 cup paprika
3 cup black strap molasses

INGREDIENTS

2 gallons tomato puree

¾ cup lemon juice

½ cup Worcestershire sauce

½ cup salt

½ - 2/3 cup liquid smoke

2 cups apple cider vinegar

6-8 cups brown sugar

3 T. prepared mustard

1/3 cup black strap molasses

Simmer, uncovered, for 1 hour or until desired thickness is reached. Ladle into clean jars, put on lids and rings and hot water bath pints for 10 minutes, quarts for 15 minutes.