

Whiskey Peach BBQ Sauce

Whiskey peach BBQ sauce is a tangy and sweet flavor punch for your mouth. Slather this sauce liberally all over smoked chicken, ribs, or even use it as a dipping sauce for anything and everything.



4.93 from 39 votes

Prep Time	Cook Time	Total Time
5 mins	25 mins	30 mins

Course: Side Dishes Cuisine: Barbecue

Keyword: Whiskey Peach BBQ Sauce Servings: 2 cups Author: Susie Bulloch

Ingredients

- 1 cup [ketchup](#)
- $\frac{3}{4}$ cup peach preserves
- $\frac{1}{2}$ cup [brown sugar](#)
- $\frac{1}{4}$ cup [apple cider vinegar](#)
- $\frac{1}{4}$ cup whiskey
- 2 Tablespoons molasses
- 2 Tablespoons [Hey Grill Hey Sweet Rub](#) link in recipe notes

Instructions

1. **Make the sauce.** Combine all ingredients in a medium saucepan over medium heat. Bring to a boil, stirring frequently. Reduce the heat to a simmer and cook for 20 minutes, stirring occasionally to prevent anything from sticking to the bottom of the pan.
2. **Use or store.** Cool completely and transfer to an airtight container. Refrigerate overnight for the best flavor and then use liberally on grilled or smoked chicken, pork, and fish.