

## Hilo to Hawley Barbecue Sauce

*Adapted from Devany Vickery-Davidson. Courtesy of **In Our Grandmothers' Kitchens***

### *Ingredients:*

1-1/2 cups cider vinegar  
1/2 teaspoon mustard seeds  
1/2 teaspoon allspice  
1-1/2 teaspoons celery seeds  
2 teaspoons whole cloves  
8 black peppercorns  
1 fresh bay leaf or 1/2 dried bay leaf  
1 cinnamon stick  
1 nutmeg nut, grated  
12 pounds (5 kilograms) chopped tomatoes—6 to 7 quarts (Devany suggests using Roma or paste tomatoes, but any tomato will do; regular tomatoes, which I used, just have more liquid and will therefore yield less sauce.)  
6 cloves garlic, finely chopped  
1 large sweet onion, finely chopped  
2 Serrano peppers, seeded and finely chopped  
1 cup maple syrup  
1 tablespoon kosher salt (Devany uses 2 tablespoons coarse sea salt, but I used what I had)

### *Instructions:*

Place the vinegar in a saucepan. Tie the mustard seeds, allspice, celery seeds, cloves, and peppercorns in a piece of cheesecloth. Place the cheesecloth bag in the vinegar along with the bay leaf, cinnamon stick, and nutmeg.

Bring the mixture slowly to a boil; then turn off the heat and let the vinegar sit with the spices for 1 hour. Discard the spices (except for the nutmeg, which will be in the vinegar!) and set the vinegar aside.

In a large nonreactive kettle combine the tomatoes, garlic, onion, and peppers. Heat the ingredients over medium heat, stirring frequently to avoid scorching on the bottom of the pan. Bring the mixture to a boil and reduce the heat; allow the mixture to simmer for 25 minutes, stirring occasionally.

Stir in the spiced vinegar and continue to simmer for another 1/2 hour, still stirring from time to time.

Remove the pot from the heat and put the tomatoes and other vegetables through a food mill. Try to extract as much pulp and juice as you can. Discard the leftover solids, seeds, and skins.

Stir the maple syrup and salt into the tomato mixture, and return it to the heat. Continue to cook over low heat, stirring frequently, until your barbecue sauce achieves the desired consistency. (This took me about 4 hours.)

I ended up with a little less than 1 quart of sauce, but one would probably achieve a larger yield (and a shorter cooking time) with the tomatoes Devany recommends.