



THE SCOTCH MALT
WHISKY SOCIETY



JAMES FREEMAN'S SOCIETY WHISKY BBQ GLAZE

A simple whisky barbecue glaze can be brushed on most meats or even sausages using a pastry brush as they cook over hot coals, giving a lacquered smoky and sticky finish. This is an occasion that allows smoky whiskies to come to the fore as they will match up nicely with smoky barbecue flavours.

Ingredients:

100ml ketchup
1/2 tsp garlic salt
1 tbsp molasses or black treacle
1 tbsp mustard
6 tbsp soft brown sugar
3 tbsp cider vinegar
1 tsp hot or sweet smoked paprika (pimentón)
4 tbsp Society whisky, preferably a smoky, peaty variety.
For instance our current 'small batch' release, a blend of distillery No. 10
1 tbsp Worcestershire sauce

Procedure:

1. Put all ingredients in a saucepan and bring to the boil until the sugar has melted and the sauce has taken on a glazed appearance. This will keep in a fridge for 3-4 weeks and can be used as a sauce or a glaze.
2. To use on a barbecue, get your coals extremely hot and seal your meats quickly (pork chops or thick rib-eye steaks would work perfectly). As they cook brush them with the glaze, turning regularly until they are glazed, sticky and charred. Chicken will also work well but will need to be pre-cooked in an oven or covered on the barbecue to cook through thoroughly.

Share your results:

#alltogethersmws

