Bob’s Boosted BBQ Sauce

# Base:

• 1 (40 oz) bottle Sweet Baby Ray’s Original BBQ Sauce

# Add-ins:

• ¼ cup Bob’s Dry Rub (your custom spice blend – chili, mustard, paprika, garlic, etc.)  
• 1 heavy shot of sake (about 2 tbsp)  
• 1 heavy shot of soy sauce (about 2 tbsp)  
• 3 full round squirts of yellow mustard (~3 tbsp or to taste)

# Instructions:

1. Combine all ingredients in a saucepan over low heat.  
2. Stir thoroughly to fully incorporate the dry rub and liquids.  
3. Simmer gently for 30 minutes, stirring occasionally, until the sauce darkens and all the sugars have dissolved into a smooth, glossy finish.  
4. Let cool slightly, bottle, and refrigerate. Good for several weeks.