

## Homemade Peach BBQ Sauce: Sweet, Tangy & Smoky for Summer Grilling!

natural sweetness of ripe peaches



**TIME**  
**15-20 min**

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**ChefManiac**

### INGREDIENTS

2 cups fresh or frozen peaches, peeled and chopped (from about 2-3 medium peaches)  
½ cup apple cider vinegar  
¼ cup packed light brown sugar  
2 tbsp ketchup  
1 tbsp Worcestershire sauce  
1 tsp smoked paprika  
½ tsp garlic powder  
¼ tsp cayenne pepper (optional, for heat)  
½ tsp salt  
¼ tsp black pepper

### DIRECTIONS

1. Combine Ingredients: In a medium saucepan, combine the 2 cups peeled and chopped peaches, ½ cup apple cider vinegar, ¼ cup packed light brown sugar, 2 tablespoons ketchup, 1 tablespoon Worcestershire sauce, 1 teaspoon smoked paprika, ½ teaspoon garlic powder, ¼ teaspoon cayenne pepper (optional), ½ teaspoon salt, and ¼ teaspoon black pepper. Stir everything together until well combined.
2. Simmer the Sauce: Bring the mixture to a gentle simmer over medium heat, stirring occasionally. Once simmering, reduce the heat to low, cover the saucepan, and let it cook for 15-20 minutes. This allows the peaches to soften further and the flavors to meld.
3. Blend (Optional, for Smoothness): If you prefer a smoother BBQ sauce, carefully transfer the mixture to a blender or use an immersion blender. Blend until smooth. For a chunkier sauce, you can simply mash the peaches with a fork in the saucepan.
4. Reduce (Optional, for Thickness): Return the sauce to the saucepan (if blended) and bring it back to a gentle simmer over medium-low heat. Cook, uncovered, for another 5-10 minutes, stirring frequently, until the sauce thickens to your desired consistency. It should coat the back of a spoon.
5. Cool and Store: Remove the sauce from heat. Let it cool completely before transferring it to a clean, airtight jar or container. This allows the flavors to meld further and the sauce to thicken more as it cools.
6. Enjoy your delicious : Homemade Peach BBQ Sauce on your favorite grilled meats or as a flavorful dip!

## SWAPS & NOTES

Peaches: Use ripe fresh peaches for the best flavor.

If using frozen peaches, thaw them completely before chopping.

Canned peaches (drained) can be used in a pinch, but the flavor won't be as vibrant.

Apple Cider Vinegar: This provides the essential tangy kick.

## TIPS FOR SUCCESS

Ripe Peaches: Use ripe, flavorful peaches for the best taste.

Blend for Smoothness: If you prefer a completely smooth sauce, blending is key.

An immersion blender makes this easy.

Simmer Gently: Don't boil the sauce too vigorously; a gentle simmer allows flavors to meld without burning.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-peach-bbq-sauce-sweet-tangy-smoky-for-summer-grilling/>