

BBQ SAUCE

INGREDIENTS:

❖ Bacon drippings	1 TBSP
❖ Minced onion	1/3 cup
❖ Minced garlic	2 cloves
❖ Minced fresh ginger	1 TBSP
❖ Ketchup	1 1/2 cups
❖ Worcestershire sauce	1/4 cup
❖ Soy sauce	1/4 cup
❖ Brown sugar* (packed)	1 cup
❖ Balsamic vinegar	1 cup
❖ Fresh lemon juice	1/4 cup
❖ Chipotle Chile sauce	1 tsp
❖ Ground mustard	2 TBSP
❖ Chile pepper	1/2 tsp
❖ Black pepper	1 tsp
❖ Kosher salt	1/8 tsp
❖ Ground cumin	1/2 tsp
❖ Ground coriander	1 tsp
❖ Spanish paprika	1/2 tsp

METHOD:

1. Heat the bacon drippings in a saucepan over medium heat.
2. Cook the onion in the bacon drippings until soft, about 7 minutes.
3. Stir in the garlic and ginger.
4. Cook and stir another 30 seconds. Reduce heat to low.
5. Stir together the ketchup, Worcestershire sauce, soy sauce, brown sugar, balsamic vinegar, lemon juice, chipotle sauce, mustard, ground Chile pepper, pepper, salt, cumin, coriander, and paprika in a bowl.
6. Stir sauce into the onion mixture, and simmer for 20 minutes, stirring frequently

*Splenda Brown Sugar Blend may be substituted here follow chart on package

Yield 5 cups

