

CLASSIC RED BBQ SAUCE

1	each	Onion	2	Tbs	Molasses
2	cans	Chopped Tomatoes	1	Tbs	Brown Sugar
.75	cup	Smoke & Spice Vinegar *	1	Tbs	Chili Powder
6	each	Garlic Cloves	2	Tsp	Paprika
3	each	Hot Peppers	1	Tsp	Salt
3	each	Dried Chili Peppers	1	Tsp	Black Pepper
2	Tbs	Light Olive Oil	1	Tsp	Mustard
2	Tbs	Ketchup			

Black Beer Vinegar can be used as a substitute.

EQUIPMENT: medium sized saucepan, stick blender or food processor.

Peel and roughly chop the onion and garlic cloves. Clean and chop the hot peppers. Heat the saucepan to medium heat and sweat the onions and garlic in the olive oil. Stir frequently and cook until the vegetables are soft and just starting to brown. Add the chopped tomatoes, vinegar, dried chili peppers, ketchup, molasses, brown sugar, paprika, salt, pepper and mustard powder. Reduce heat to a simmer and cook for 15-20 minutes stirring frequently, until the dried peppers have softened and the sauce is slightly reduced. Remove from heat and let cool a bit before blending to a smooth consistency. Check for seasoning and cool completely. Keep refrigerated for a week. This sweet, tangy, spicy and savory BBQ sauce is great on everything from the grill! We get the best results using this sauce to finish your cooked meats and veggies. Slather it on your ribs! Toss it on a pile of wings! Take your BBQ tofu to new heights!

