

## Basics & Essentials

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# Barbecue Sauce

James Bell

*As a promise to have a grill party with Ron & Carlene*

**Servings: 16**

*First made on 6/2/2007 (Experimental)*

*Made it again on 6/9/07 with final revisions*

*Consider adding honey if not sweet enough*

*My own creation inspired by browsing dozens of web recipes*

1 29 oz can tomato sauce  
2 tablespoons olive oil  
1 tablespoon butter  
1 tablespoon cocoa  
3/4 cup brown sugar  
1/3 cup balsamic vinegar (optional)  
1/2 cup cider vinegar  
2/3 cup orange juice  
1 cup molasses  
1/4 cup worcestershire sauce  
1/4 cup soy sauce  
1/4 cup tequila  
1 chipotle chile canned in adobo, chopped  
1/2 lime, squeezed  
1 small white onion, chopped fine  
1 jalapeno chili, chopped fine  
3 cloves garlic, chopped  
2 teaspoons dry mustard  
2 teaspoons salt  
1 tablespoon chili powder  
1 teaspoon white pepper  
3/4 teaspoon cloves  
1 teaspoon cumin  
hot pepper flakes to taste

Saute onions, garlic, and jalapeno in oil and butter. Combine remaining ingredients in saucepan and simmer for about a half hour.

Puree with a magic wand hand blender, and continue to simmer for about an hour to reduce the sauce to the proper consistency.

**Yield:** 1 quart (including unknown items): 140 Calories; 3g Fat (17.6% calories from fat); 1g Protein; 28g Carbohydrate; 2mg Cholesterol; 900mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fruit; 1/2 Fat; 1 1/2 Other Carbohydrates.

Copyright: 2007 (ha!)

