

Sauces

Chipotle-Maple BBQ Sauce

Southern Living Best Barbecue Recipes - June 2011

Preparation Time: 15 minutes

Cook time: 30 minutes

1 can (28 oz) crushed tomatoes
1/2 cup maple syrup
1/2 cup firmly packed light brown sugar
3 canned chipotle peppers in adobo sauce, diced
1 cup white vinegar
1/4 cup Worcestershire sauce
1/2 cup apple cider
1/4 cup fresh lemon juice
4 cloves garlic, minced
2 tas dry mustard
2 teaspoons sea salt
2 teaspoons freshly ground pepper

In a heavy saucepan, combine all ingredients. Stir well.

Bring to a boil over medium-high heat.

Reduce the heat and simmer for 30 to 35 minutes or until the sauce is thickened and reduced by one-fourth.

Store in an airtight container in the refrigerator for up to one week.

Yield: 4 1/2 cups

Per Serving (excluding unknown items): 1043 Calories; 2g Fat (1.3% calories from fat); 5g Protein; 269g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 4496mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 1 1/2 Fruit; 0 Fat; 16 Other Carbohydrates.