
Cran-Raisin Barbecue Sauce

Rachel Ray

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Servings: 4

Start to Finish Time: 10 minutes

1 tablespoon extra-virgin olive oil
2 slices bacon, chopped
1 small red onion, chopped
2 tablespoons Worcestershire sauce
2 tablespoons brown sugar
2 tablespoons apple cider vinegar
1/4 cup maple syrup
zest of one large navel orange
juice of one large navel orange
1/4 cup golden or black raisins, chopped
2 tablespoons brandy or orange liqueur (such as Grand Marnier) (optional)
1 cup prepared fresh or canned whole berry cranberry sauce
salt
freshly ground black pepper

Place a medium-size skillet over medium heat with one turn of the pan with one tablespoon of olive oil. Add the bacon to the pan and cook until golden brown and crispy, 4 to 5 minutes. Remove the cooked bacon from the pan and reserve for another use.

Add the onion to the same pan and cook until tender, 4 to 5 minutes. Add the Worcestershire sauce, brown sugar, cider vinegar, maple syrup, orange juice, orange zest, raisins, brandy and cranberry sauce to the pan. Season with salt and pepper and bring to a simmer. Cook the sauce until thickened and the raisins have plumped up, 2 to 3 minutes.

Condiments, Sauces

Per Serving (excluding unknown items): 139 Calories; 5g Fat (31.6% calories from fat); 2g Protein; 23g Carbohydrate; 1g Dietary Fiber; 3mg Cholesterol; 129mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 1 Fat; 1 1/2 Other Carbohydrates.