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# Raspberry Barbeque Sauce

*Chef Frank Caldwell - Chef Caldwell's Restaurant - Sarasota, FL  
Sarasota's Chef Du Jour - 1992*

Servings: 8

**1 can (8 ounce) no-salt tomato sauce**  
**3/4 cup chopped red onion**  
**1/2 cup + 2 tablespoons no-salt chili sauce**  
**1/2 cup raspberry vinegar**  
**1 tablespoon honey**  
**1 teaspoon low-sodium Worcestershire sauce**  
**1 clove garlic, minced**  
**1/2 teaspoon dry mustard**  
**1/2 teaspoon cinnamon**  
**1/4 teaspoon ground cloves**  
**1/8 teaspoon ginger**

In a saucepan, combine the tomato sauce, red onion, chili sauce, raspberry vinegar, honey and Worcestershire sauce. Add the garlic, mustard, cinnamon, cloves and ginger. Bring to a boil. Reduce the heat and simmer for 10 minutes.

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 12 Calories; trace Fat (3.0% calories from fat); trace Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fat; 0 Other Carbohydrates.*