

Sauces

Spicy Beer BBQ Sauce

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1 bottle (12 oz) beer

1 cup barbecue sauce

1 habanero chile, seeded

1/4 cup pickled jalapenos, chopped

1 teaspoon chipotle chile powder

1 clove garlic

In a saucepan, combine the beer, barbecue sauce, habanero pepper, jalapenos, chipotle chile powder, and garlic. Mix well.

Simmer until thick, stirring, for about 30 minutes.

Remove the garlic and chile pepper.

Per Serving (excluding unknown items): 361 Calories; 6g Fat (20.0% calories from fat); 6g Protein; 48g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 2536mg Sodium. Exchanges: 1/2 Vegetable; 0 Fat; 2 1/2 Other Carbohydrates.