

## Chipotle Barbeque Sauce

1 large brown onion, roughly chopped

5 large cloves of garlic (or more), chopped

2- 3 Chipotle chillies with some abados sauce (La Morena Chipotle chillies in Abados Sauce 200gm tin, usually available from posh/boutique supermarkets) Add tabasco sauce or pickled jalapeno chillies for extra heat if required

1 400gm tin of tomatoes

80ml of worcestershire sauce

1 table spoon of molasses

1 table spoon of dark brown sugar

3 table spoons of wine vinegar

1 table spoon of tomato paste

25 grams of unsalted butter

### Method

- melt butter in a large pot and add onion, cook/stir for a few minutes until almost soft and translucent

- Add garlic cook/stir for 2-3 minutes

- Add chipotle chillies and Abados sauce, cook/stir for another 2-3 minutes

- Add tomatoes, worcestershire sauce, molasses, sugar, wine vinegar and tomato paste.
- Stir and bring up to a gentle simmer, put on the lid and simmer for 20 minutes, stirring occasionally
- Remove the lid and keep it at a gentle simmer to reduce the liquid for 20 minutes, keep stirring occasionally.
- Pour contents of the pot into a food processor and blend into a sauce. Or use a Stick blender. Either way blend, blend, blend.
- Bottle and keep in the fridge

A full can of chipotle chilles will make enough for a triple size batch just triple the other quantities

Enjoy

- 2 tbsp sweet paprika
- 2 tbsp salt
- 2 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp pepper
- 1 tbsp cayenne pepper
- 1 tbsp dried thyme
- 1 tbsp dried oregano
- 4 racks baby pork back ribs (about 3-4 kg)
- 1-2 bottles dark beer