

BARBEQUE SAUCE



INGREDIENTS

1 medium white onion (finely diced)

4 cloves garlic (minced)

½ tsp fine thyme (chopped)

¼ cup vegetable oil

1 ½ cup tomato sauce

1/3 cup brown sugar

2 tbsp molasses

1 tsp bouillon powder

1/3 cup dark rum

¼ tsp instant coffee

Pepper to taste

2 tbsp ANGOSTURA® cocoa bitters

Yield: 2 cups

METHOD

Add the vegetable oil to a medium saucepan and put on medium heat.

Sauté the onions, garlic and thyme for 3 minutes or until the onions are soft.

Add all other ingredients to the pot, bring to a slow boil, then reduce to a simmer for 30 minutes, stirring frequently.

Finish with an extra dash or two of ANGOSTURA® cocoa bitters.

Recipe by NA