

APPLE BUTTER MAPLE BBQ SAUCE

INGREDIENTS

- 1 tablespoon vegetable oil
- 1 onion, finely diced
- 1 apple (granny smith or pink lady), peeled, cored and diced
- 2 cups apple butter
- 1/2 cup ketchup
- 1/4 cup maple syrup
- 2 tablespoons balsamic vinegar
- 2 tablespoons soy sauce
- 1 chipotle chili in adobo, finely minced
- 1 tablespoon garlic, grated
- 1 tablespoon ginger, grated
- 1 teaspoon Worcestershire sauce
- 1 teaspoon dijon mustard

DIRECTIONS

In a sauté pan, heat the vegetable oil to a shimmer. Add diced onion and sauté until translucent. Add the apple and sauté until the apple is pretty much falling apart. Transfer the contents to a sauce pan and then combine apple-onion mixture with the apple butter, ketchup, maple syrup, vinegar, soy sauce, chipotle pepper, garlic, ginger, Worcestershire sauce and mustard and bring to a boil. Reduce the heat, simmer for 15 minutes. Remove from heat and let cool for about 10 minutes. Puree in a food processor, blender or using an immersion blender.

Makes about 2 1/2 cups. Stores in the refrigerator for about 4 weeks.