



## Chipotle Barbecue Sauce

### INGREDIENTS

3 tablespoons oil  
1 large onion, chopped  
3 cloves garlic  
1/4 cup of Chipotle chile flakes  
1/4 cup brown sugar  
1/3 cup red wine vinegar  
1/4 cup Worcestershire sauce  
1/4 cup mustard, plain  
20 ounces ketchup  
1/4 cup water  
1 teaspoon of cumin powder  
2 tsp of Sun Dried Tomato Powder (if available)

### PREPARATION

1. Heat the oil and cook onion and garlic until soft and clear.
2. Add the remaining ingredients and bring to a gentle boil, stirring constantly.
3. Turn down and simmer about 15 minutes.
4. Transfer to a blender and thoroughly blend.
5. Season to taste with salt and pepper.