

Maple Chipotle Barbecue Sauce

Recipes



- 3 large chipotle chilies in adobo sauce
- 1/4 cup tomato ketchup
- 1/4 cup Coombs Family Farms 100% pure maple syrup
- 1 cup chicken broth
- 1/8 tsp ground allspice
- 1 T onion, minced
- 2 large cloves garlic, smashed, peeled, and minced
- Salt and pepper to taste
- 1 T freshly squeezed lemon juice

In a blender combine first 5 ingredients. Heat oil until hot but not smoking in medium saucepan, over moderately high heat; add onion and garlic and cook 5 minutes until golden. Add chipotle puree, season with salt and pepper and cook over low heat until thickened, 15 minutes. Stir in lemon juice and allow to cool. Makes about 1 cup.



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