

SOUTHERN STYLE BBQ SAUCE

Summer is BBQ season and the Eldorado has the recipe for the perfect BBQ Sauce. Try this sauce on ribs, chicken, beef brisket or even pork.

INGREDIENTS

1 tbsp	vegetable oil
4	bacon diced
1	onion - small dice
3	cloves minced garlic
½	green bell pepper - small dice
28 oz	Tomato puree
½ cup	cider vinegar
2 tbsp	Dijon mustard
¼ cup	Worcestershire sauce
2 tbsp	cumin powder
1 cup	brown sugar
2 tbsp	chipolte powder
1 stick	unsalted butter
2 tbsp	Tabasco
½ tbsp	red pepper flakes

DIRECTIONS

1. Heat pan, add oil.
2. When hot add bacon and cook approx 3 minutes (not crisp).
3. Add onion and saute until translucent.
4. Add garlic and green pepper. Cook for a few more minutes - until limp, not brown.
5. Add rest of ingredients with ¾ cup water. Bring to a boil and let simmer for 25 minutes.
6. Add salt and pepper to taste, grill accordingly. Buon Appetito!

