

Espresso Barbecue Sauce

Ingredients

1 cup Espresso (dark strong coffee)

3 tbsp Chili powder

1 cup Worcestershire sauce

2 tsp garlic Salt

1 cup Tomato Ketchup

1 tsp. Molasses

2 cups Chopped onions

1/2 cup Apple Cider vinegar

1/4 cup chopped hot chili peppers

1/2 cup Dark Brown sugar

8 Cloves garlic minced

Combine all ingredients in a medium saucepan.

Stir and simmer for approx. 25 mins.

Puree in blender.

Best served with Beef, Pork, or Chicken barbeque dishes.

Jackie Pressinger