



SWEET TANG BARBECUE SAUCE

(courtesy of Cynthia Stewart - Holbrook, MA)

- 1 cup McLure's Maple Syrup
- 1/2 cup apple cider vinegar
- 4 cups canned pureed tomatoes
- 1/4 cup blackstrap molasses
- 4 tbsp + 1 tsp sea salt
- 1/4 cup + 2 tbsp dark ale
- 2 tsp fresh crushed garlic
- 1/2 tsp cayenne pepper
- 2 tsp fresh crushed ginger
- 1 tsp mixed, crushed peppercorns
- 2 tsp lemon or lime juice
- 2 tbsp powdered turmeric
- 1 large yellow onion, finely minced

- 2 tbsp powdered cumin
- 2 tbsp extra virgin olive oil

Mix garlic, ginger, 1 tsp salt, lemon/lime juice, and set aside. Stir tomatoes, syrup and 4 tbsp salt together in a pot and simmer, stirring occasionally. Saute onion in oil until translucent.

Add garlic-ginger mixture to onions, stir and saute until light golden.

Add vinegar, molasses and 1/4 cup ale to onion mixture, stir thoroughly and simmer for 15 mins, stirring occasionally.

Add mixture to the syrup-tomato mixture and stir thoroughly. Deglaze pan with 2 tbsp ale and add this liquid to mixture. Add cayenne pepper, crushed peppercorns, turmeric and cumin. Stir and simmer 20 mins.

Serves 15.