



## MAPLE RUM BARBECUE SAUCE

*(courtesy of Charles Limoggio - Eliot, ME)*

2 tbsp vegetable oil  
1 large Spanish onion, small dice  
2 tbsp ginger root, minced  
2 tbsp garlic, minced  
1 cup rum  
1/2 cup red wine vinegar  
1 cup ketchup  
1/2 cup McLure's maple syrup  
1/4 cup light brown sugar, lightly packed  
1 tbsp ground allspice  
pinch ground mace  
1/4 tsp cayenne pepper  
salt & pepper to taste

Heat sauce pan over medium heat, add oil and onions, saute until translucent. Add ginger & garlic sauté stirring continuously for 1 minute.

Add rum, vinegar, ketchup, McLure's maple syrup, sugar, allspice, cayenne and mace. Bring just to a boil, reduce heat and simmer gently for 20 minutes.

Salt and pepper to taste.

Yield: approximately 1 quart