

BBQ Sauce

Sam Leong, 2010

Preparation time: 20mins

Ingredients :

- Ketchup – 2.5 cups
- Sugar – 3 tsp
- Worcestershire sauce – 4 tbs
- Apple cider vinegar – 2 tbs
- Mustard powder – 1 tsp
- Tabasco – 1 tsp
- Medium shallots, diced – 4
- Garlic, minced – 1.5 tsp
- Chilli, minced – 1 tsp
- Ground black pepper – to taste



Method:

1. In a medium-sized saucepan combine ketchup, Worcestershire sauce, vinegar, mustard powder and Tabasco.
2. Stir continuously on a low heat.
3. Finely dice the shallots and add together with garlic and chilli.
 - *This will give it an acidic taste. You may prefer the ketchup to stand out more. In this case, toast the shallots in a separate pan with the garlic, chilli and a little olive oil until they become transparent.*
4. The sauce is done (about 10-15mins simmering) when the shallots are softened, giving the sauce a nice texture.
5. Use the sauce in pizzas or as a glaze for meat.