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BeCoolGrandpa.com

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Inspired by, Hell's Backbone Grill

cherry bbq sauce

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Prep time: 30 mins.
Cook time: 1 hr.

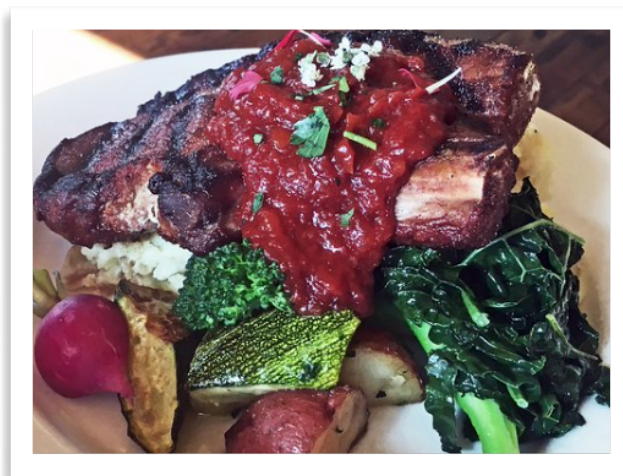
Skill level: easy

Cooking method:
Cooktop / Saucepan



ingredients:

- 6 cups ketchup
- 3/4 cup cider vinegar
- 3 tablespoons Worcestershire sauce
- 3 tablespoons soy sauce
- 2 cups brown sugar
- 3/4 cup coarse ground mustard
- 2 tablespoons New Mexican chili powder
- 1 teaspoon cayenne
- 1 medium onion, diced small
- 4 cloves garlic
- 2 teaspoons canola oil
- 1 lemon, in quarters, peel and all
- 3 cups chopped and pitted fresh sour cherries and /or apricots



instructions:

Step 1) Combine all ingredients in a medium saucepan over medium-low heat. Simmer for 1 hour, stirring often to keep sauce from sticking. Sauce will be rich, fragrant, and thick. Remove lemon quarters before serving.



grandpa's thoughts:

Hell's Backbone Grill in Southern Utah is one of our favorite restaurants. It's an experience that will create a great memory.

Use this sauce in the last 5 to 10 minutes of grilling meats; it's amazing with pork or chicken.

This is easy and very tasty. Make for a great neighborhood Christmas gift. Just saying!