



FINCH + FENNEL

Chipotle Barbecue Sauce

COOK TIME: 25 minutes

SERVINGS: 2 Cups

INGREDIENTS:

- 2 Tbsp Unsalted Butter
- 1 Small Onion, finely chopped
- 2 Cloves Garlic, minced
- 1 c Ketchup
- ⅓ c Light Brown Sugar, packed
- 1 Tbsp Worcestershire Sauce
- 1 Tbsp Yellow Mustard
- ½ tsp Liquid Smoke
- 1 ½ Apple Cider Vinegar
- 2 Tbsp F+F Chipotle BBQ Seasoning Rub
- 1 tsp Kosher Sea Salt
- 1 tsp Ground Black Pepper



INSTRUCTIONS:

1. Melt the butter in a medium saucepan over medium heat. Add onions & garlic, and sauté, stirring often, until soft & translucent, about 8 minutes.
2. Add remaining ingredients, seasoning with salt & pepper. Stir to combine, and reduce heat to low. Simmer, stirring periodically, for 15 minutes.
3. Remove from heat and let cool. Store in covered container in refrigerator for up to a month.

Enjoy!

