



## LUCKY 32

### Peach BBQ Sauce

1	fluid ounce	salad oil
½	cup	diced yellow onion
½	teaspoon	minced fresh garlic
1	quart	peaches (peeled, pitted and sliced)
½	cup	Apple Cider vinegar
1	teaspoon	salt (or to taste)
¾	cup	sugar
½	teaspoon	black pepper
½	teaspoon	ground mustard
½	tablespoon	chopped fresh thyme
¼	tablespoon	Cayenne pepper
2	tablespoons	tomato paste

Heat oil in a sauce pot.

Add onions and garlic and sauté over medium low heat until soft and just beginning to brown.

Add remaining ingredients and bring to a boil. Reduce heat to low and simmer.

Stir regularly.

Continue to simmer until liquid has reduced by 1/3 and peaches are soft/

Remove from heat and puree in blender.

Makes – 32 fluid ounces

*Disclaimer: All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.*

© 1989-2009

This recipe is property of

Quaintance-Weaver, Inc.

Unauthorized commercial

use is forbidden.