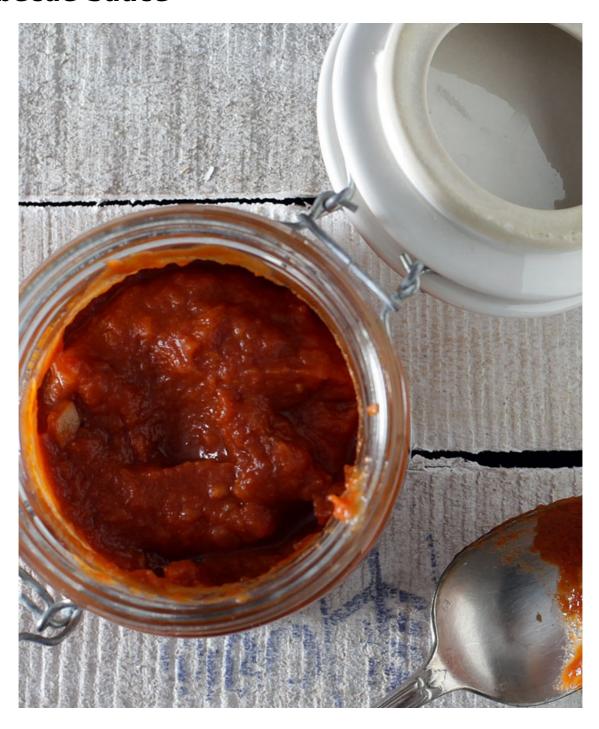


Barbecue Sauce



Preparation time: 10 min

Difficulty: Easy

Ingredients

Butter: 1,4 oz
Garlic: 1 clove
Hot pepper: 0,4 oz
Mustard: 1,7 oz
Onion: 2,8 oz
Pepper: to taste

• Salt: to taste

Tabasco Sauce: as desired
Tomato concentrate: 0,4 oz
White vinegar: 1/4 cup
Whole-cane sugar: 1,7 oz
Worcester sauce: as desired

For this recipe we used:

Passata 8,81 oz



Preparation

Simmer minced garlic and onion in a pan, previously greasing it with butter. Pour the vinegar little by little and sauté the ingredients until they turn golden-brownish. Add **Pomì strained tomatoes** and tomato concentrate and blend them with mustard, hot pepper and sugar.

Cook until the sauce has thickened and season with Worcester and Tabasco sauce as desired. Filter the sauce and let it rest.