



Tamarind-Ginger Barbecue Sauce

Makes 3 Cups

1 Tbs.	Olive Oil
4 Tbs.	Fresh Ginger, Minced
1 tsp.	Garlic, Minced
½ Cup	Yellow Onions, ¼" Dice
1 Each	Chipotle Pepper, Canned
2 Each	Oranges, Juiced
1 Cup	Tamarind Concentrate, Garden Queen Brand
8 Oz.	Light Brown Sugar
1½ Cups	Ketchup

Method:

- Heat a saucepan
- Add the oil, ginger, garlic and onion
- Sweat for 3 minutes
- Add the chipotle pepper, orange juice, tamarind, brown sugar & the ketchup
- Bring to a boil, then reduce to a simmer
- Simmer for 20 minutes stirring often, or until the sauce is thick enough to coat the back of a spoon
- Remove from the heat
- Purée
- Strain through a chinois