

RASPBERRY CHIPOTLE BBQ SAUCE

**with Raspberry Balsamic Vinegar & Terra Verde
Extra Virgin Olive Oil**

Ingredients:

- 1 cup red onion, diced
- ½ cup brown sugar
- ½ cup apple cider vinegar
- 30 oz. tomato sauce
- 3 large Chipotle peppers, in Adobo sauce
- 1 Tbsp yellow mustard
- 1 ½ Tbsp minced garlic
- 4 Tbsp Terra Verde Extra Virgin Olive Oil
- 3 Tbsp Raspberry Balsamic Vinegar
- 2 tsp liquid smoke
- Salt & pepper, to taste



Directions:

1. Heat pan, add olive oil and diced onions. Sweat the onions until they are translucent.
2. Next, add the minced garlic and chopped Chipotle peppers. Sauté the mixture for 1-2 minutes.
3. Add remaining ingredients to the pan and bring to a light boil. Reduce heat to med-low, and simmer for 10-15 min.
4. Let cool, then add mixture to a blender. Blend until smooth; Makes 4 cups.

Serving Suggestions:

- Serve over pork chops, duck, or chicken or use as a marinade.