

BLACKBERRY BBQ SAUCE



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INGREDIENTS

2 C blackberries, fresh if available (frozen can be substituted)
3 C apple cider
1/2 C honey
1/4 C molasses
1/4 C raspberry vinegar
1/2 C ketchup
2 habanero peppers, roughly chopped
1 carrot, peeled and roughly chopped
1 T black pepper
2 T ancho powder
kosher salt to taste

METHOD

Combine all ingredients and simmer for 20-30 min. or until reduced by 1/2 and sauce is a thick consistency.
Allow to cool slightly and place in containers to store in the refrigerator until ready to use, or can in mason jars.

SOURCE/PHOTO: freezersupperswappers