

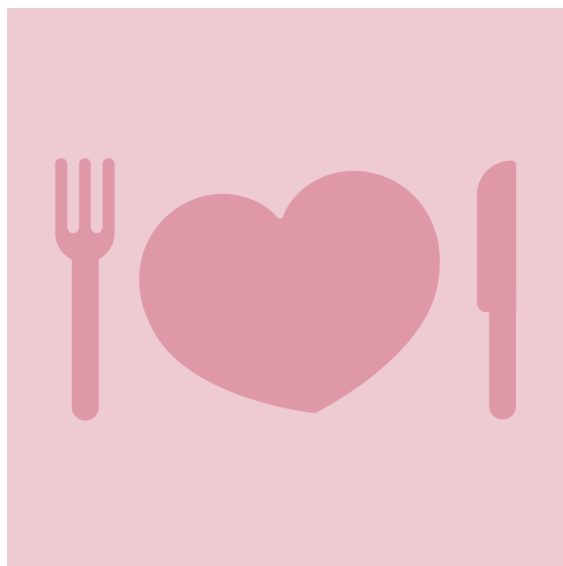


SMOKY BARBECUE SAUCE

THIS SAUCE IS FABULOUS WITH BBQ DUCK.

Difficulty: Easy

Serves: Makes approx 1 litre



INGREDIENTS

1.5kg very ripe tomatoes or 3 x 440ml canned tomatoes
2 onions, thinly sliced
2 long red chillies, seeds removed coarsely chopped
40g brown sugar
185ml cider vinegar
60ml Worcestershire sauce
1 tbsp Dijon mustard
2 tsp smoked paprika
1 tsp ground allspice
1 tsp ground cloves
2 cloves garlic, chopped
2 fresh bay leaves
1 cinnamon quill

METHOD

1. Combine tomato, onion and chilli and cook over medium heat for 30 minutes until very soft. Transfer to a food processor and blitz until smooth, then push through a sieve into a clean saucepan.
2. Add remaining ingredients and bring to the boil over medium heat, reduce heat to low and simmer, stirring occasionally, for 15mins or until thick.
3. Remove cinnamon and bay leaves.
4. Pour into a sterile bottle and cool.

CHEF'S TIPS

The sauce will keep for up to 1 month in the refrigerator.