

Apple Chipotle BBQ sauce

2 qts (8 cups) unsweetened applesauce (I used my own, unsweetened sauce made from a tree on the property we are renting. The applesauce was not the best so I had no worries morphing it into something else!)

1 med onion

6 cloves of garlic (though I probably used more)

2 can (7 oz) of chipotle chilies in adobo sauce

1 cup brown sugar

½ cup molasses

1 ½ cups cider vinegar

½ tsp cloves

½ tsp allspice

2 tsp salt

1 tsp black pepper.

Puree some of the applesauce with the onion, garlic and chipotle in a food processor or blender. Add this to remainder of applesauce in your pan. Add sweeteners and spices. Let simmer ~10 minutes or until it has reached the consistency you prefer. Jar and waterbath for 10 minutes.

Note: I am not an “exact” cook. I tend to look, sniff, taste, adjust and do it all again, so some of the above measurements may be on the low side... add more if you like!

I hope you enjoy this!