

URBAN GRILLER

DROVERS BBQ SAUCE

½ cup butter
1 onion, finely chopped
3 sticks celery, finely chopped
2 cloves garlic, minced
¼ cup Worcestershire sauce
2 bay leaves
2 teaspoons freshly ground black pepper
6 shakes cayenne pepper
½ cup cider vinegar
½ cup firmly packed dark brown sugar
500ml Beef Bone Stock
1 teaspoon ground cumin
4 dried chillies, ground
1 teaspoon ground cloves
1 cup tomato paste

Melt butter in a large pot and gently sauté onion, celery and garlic until soft (about 10 minutes).

Add all remaining ingredients and simmer gently for about 30 minutes, stirring frequently, watch it doesn't burn.

Let the sauce rest at least 1 hour, or better still a day or more, so that the flavours intensify.

Store covered in fridge.