

URBAN GRILLER

URBAN GRILLER'S JALAPENO BBQ SAUCE

1 tablespoon canola oil
1 large onion - finely chopped
4 large jalapenos - seeded then finely chopped
6 cloves garlic - minced
1 tablespoon peppercorns - ground
1 tablespoon cumin powder
1 tablespoon paprika powder
1½ tablespoons paprika
1 teaspoon oregano powder
4 tablespoons chilli powder
3 tablespoons dry mustard powder
1 cup cider vinegar
1 can dark beer
2 tablespoons Tomato Paste
½ cup brown sugar
½ cup molasses
2 tablespoons cayenne pepper
Juice of 1 lime
1½ tablespoons home made Worcestershire sauce
1½ tablespoons salt
1 cup red wine

Sauté onions, garlic and jalapenos until soft. Add all of the dry spices and sauté about 3 minutes. Deglaze the pan with the cider vinegar. Add half the molasses and remaining ingredients and simmer over low heat for about 2 hours. Stir in the remaining Molasses and allow to cool.