

# Starters, Sides, and Complements

## BBQ Sauce

*\*Gluten-Free, Vegan*

Nothing is better than some homemade barbeque sauce! Use this sauce on chicken, pulled pork, or even as a sauce on pizza!

### You'll Need

- 2 teaspoons olive oil
- 1/4 cup finely chopped onion
- 1 garlic clove
- 3 tablespoons white vinegar
- 1 Tablespoon Worcestershire sauce
- 1/2 cup tomato sauce
- 1 1/2 tablespoons brown sugar
- 1/2 teaspoon chili powder (less if you do not want such a kick)
- 1/2 teaspoon chipotle sauce or hot sauce (chipotle sauce will add a smoky flavor)
- 1/2 teaspoon salt
- 1/4 teaspoon ground ginger
- 1/8 teaspoon pepper



### Directions

- In a sauce pan heat olive oil. Sauté garlic and onion until slightly soft and fragrant and be careful not to burn.
- Next add all additional ingredients. Stir to combine.
- Continue to cook, stirring occasionally on low heat until thickened consistency is reached.

### Play with Your Food

- Adjust spice level as you see fit.
- Decrease vinegar amount for a less tangy sauce.
- This sauce will keep for at least 2 1/2 weeks in refrigerator.