

BBQ

BBQ SAUCE

2 ONIONS
1 1/2 APPLES
3 CARROTS
1 RED BELL PEPPER
10 CHERRY TOMATOES
1 TSP BROWN SUGAR
0.2 L COCA COLA
MAKER'S MARK (TO TASTE)
GINGER
0.5 L KETCHUP
2 TBSP MUSTARD
SOY SAUCE
WORCESTERSHIRE SAUCE

Add the onions to a pan with a splash of oil and sauté until translucent. Add the chopped apples and brown sugar, then sauté until caramelized.

Deglaze the mix with coke and bourbon. Add carrots, red bell peppers, tomatoes, ginger, 0.5 l of ketchup and 2 tbsp of mustard, bring to the boil, then reduce the heat and leave to simmer for approx. 15 minutes.

Now, add everything to a blender, blitz and season with salt, pepper, cayenne, caraway, soy sauce and Worcestershire sauce. Leave to cool, then chill the tasty results.

THE BLEND
Created by Beam **SUNTORY**

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