



CHEF DAVID BURKE'S BBQ SAUCE

PREP TIME: 5 MINUTES

COOK TIME: 60 - 65 MINUTES

INGREDIENTS:

3 cups red wine vinegar	¼ fresh orange
½ cup firmly packed light brown sugar	1 teaspoon paprika
½ cup honey	½ teaspoon ground cumin
3 ½ cups ketchup	½ teaspoon coriander
3 ½ cups tomato puree'	½ teaspoon celery seed
¼ cup soy sauce	½ teaspoon chili powder
¼ cup coffee beans	¼ cup chopped cilantro leaves
¼ fresh lemon	Coarse salt & freshly ground black pepper

DIRECTIONS

1. Combine vinegar, brown sugar & honey in a tall, heavy duty pot over medium heat.
2. Bring to boil and then lower the temperature to a simmer.
3. Simmer for 15 minutes or mixture is reduced by ½.
4. Stir in ketchup, tomato puree, soy, coffee, lemon, orange, paprika, cumin, coriander, celery seed, chili powder & cilantro. Salt and pepper to taste.
5. Raising heat, bring back to a boil.
6. As soon as it begins to boil, immediately reduce heat to simmer and cook, stirring occasionally for 40 minutes or until the mixture is again reduced by ½.
7. Strain the mixture through a fine sieve into a non-reactive container and allow to cool. (May refrigerate up to one month)

Use on the **Smoked BBQ Ribs with Prawns & Pesto Butter Cornbread**** recipe...or on anything you want!

** Separate Recipe

