

## Barbecue Sauce

### Ingredients

- 1 tablespoon oil
- 1 onion
- 1 x 400g chopped tomatoes
- 2 cloves garlic
- 50g brown sugar
- 3 tablespoons vinegar
- 2 tablespoons Worcestershire sauce
- 1 tablespoon tomato puree



### Method

1. Peel and finely chop the onion.
2. Heat oil in a saucepan and add the onion. Cook over a gentle heat 4-5 minutes, until softened.
3. Add remaining ingredients, season and mix.
4. Bring to the boil, then reduce heat and simmer for 20-30 minutes, until thickened.
5. For a smooth sauce, simply whizz the mixture in a food processor or with a hand blender for a few seconds.

This sauce freezes well and can be used with chicken, pork, ribs, burgers and sausages.

Ideas:

1. Add ½ teaspoon chilli powder or chilli flakes, or finely chop and add a fresh chilli to the pan with the onion to give a hot spicy sauce.
2. Add ½ teaspoon smoked paprika to give a smoky flavour.
3. Stir in some crème fraiche or fromage frais to make a dip.



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