

SWEET CHERRY BBQ SAUCE



Ingredients:

1	Large	Onion, peeled, halved and sliced thin
3	Cloves	Garlic, peeled and minced
4	Tablespoons	Butter
3	Cups	Catsup
¼	Cup	Worcestershire Sauce
1	Cup	Sweet Cherry Juice
1	Pound	Sweet Cherries, washed and pitted
½	Cup	Water
¼	Cup	Brown Sugar, packed firmly
¼	Cup	Yellow Mustard
2	Tablespoons	Liquid Smoke
2	Tablespoons	Molasses

Directions:

1. Saute onions in butter, stirring often, over medium heat until caramelized – about 20 minutes. Add minced garlic and saute an additional 1 – 2 minutes.
2. Place all ingredients in food processor or blender and puree until smooth. Place back in skillet used to saute onions and bring to a simmer.
3. Reduce heat to medium-low and simmer, stirring often, for 30 minutes.