

ROASTED STRAWBERRY CHIPOTLE BBQ SAUCE

INGREDIENTS

4 cups strawberries, hulled (if they are large cut them in half)
1/2 cup ketchup
2 tablespoons maple syrup
2 tablespoons balsamic vinegar
2 tablespoons soy sauce
1 chipotle chili in adobo, chopped
1 tablespoon garlic, grated
1 tablespoon ginger, grated
1 teaspoon Worcestershire sauce
1 teaspoon dijon mustard

DIRECTIONS

Preheat oven to 425F. Line a rimmed baking sheet with tin foil to capture the berry juices.

Place the strawberries in a single layer on the prepared pan and roast until they start to caramelize, about 15-20 minutes.

In a large, nonreactive pot, combine roasted strawberries and their juices, the ketchup, maple syrup, vinegar, soy sauce, chipotle pepper, garlic, ginger, Worcestershire sauce and mustard and bring to a boil, reduce the heat, simmer for 15 minutes. Remove from heat and let cool for about 10 minutes. Puree in a food processor or blender or using an immersion blender.

Makes about 2 cups.