

BARBEQUE SAUCE

- 1 cup apple cider vinegar
- 1 28 ounce can chopped tomatoes
- 1/2 can tomato paste
- 1/2 cup chopped onion
- several cloves garlic
- 2 tbsp butter
- 2 tbsp molasses
- 2 tbsp mustard
- 2 tbsp brown sugar
- 1 tbsp Worcestershire sauce
- 1 tsp paprika
- 1 tsp chili powder
- 2 tsp oregano
- 2 tsp thyme
- 1 tsp cayenne
- salt and pepper

Saute the garlic and onion in butter. Add all the other ingredients except for the vinegar and stir. Then add the vinegar and simmer. Puree with an immersion blender.