

RECIPE

Balsamic-Cherry BBQ Sauce

This sauce is the perfect mixture of sweet and tart and works great with any cut of chicken, or a perfect dipping sauce.



INGREDIENTS

½ cup balsamic vinegar
1/3 cup cherry preserves
1/3 cup ketchup
¼ cup brown sugar
2 cloves garlic minced
2 teaspoons Worcestershire sauce
½ teaspoon chipotle chili powder
½ teaspoon salt
½ teaspoon black pepper



PREPARATION

- In a medium saucepan, combine all ingredients.
- Simmer for 5-8 minutes. Let cool before using.
- Store in an airtight container for up to 3 days.



MIX IT UP

Adjust the flavor temperature by increasing the chipotle chili powder

Substitute chipotle chili powder with regular chili powder it will have less heat and it's flavor is more earthy.

More ideas at
www.lawncentral.com