

AUGUST 16<sup>TH</sup> RECIPE

RHUBARB BBQ SAUCE

1 CUP CHOPPED RHUBARB

2/3 CUP WATER

MIX TOGETHER , BRING TO A BOIL AND COOK TILL SLIGHTLY TENDER-COOL SLIGHTLY

MIX IN A BLENDER UNTIL SMOOTH

SAUTE TOGETHER 1 TSP OIL, AND ONE MEDIUM CHOPPED ONION TILL TENDER.

ADD: 1 MINCED GARLIC CLOVE, 1 CUP LETCHUP, 2/3 CUP BROWN SUGAR, ½ CUP DARK CORN SYRUP, 2 TBLS CIDER VINEGAR, 2 TBLS WORCESTERSHIRE SAUCE, 1 TBLS DIJON MUSTARD, ¼ TSP SALT AND ADD THE RHUBARD AND COOK FOR 5 MINUTES.

USE AS A BASTING SAUCE FOR GRILLED MEATS