

L'ESPALIER

L'Espalier's All Purpose Barbeque Sauce

Makes one batch

2 Tbs. unsalted butter
1 medium onion, finely chopped
1 clove garlic, finely chopped
1 lemon, zested and juiced
½ c. brown sugar
¼ c. vinegar
½ c. ketchup
1 ½ tsp. Dijon mustard
1 Tbs. Worcestershire sauce
½ tsp. Tabasco, or other red pepper sauce
¼ tsp. chili powder
¼ tsp. smoked paprika
¼ tsp. Chinese five spice
½ c. molasses

Heat butter in a sauté pan over medium heat and cook onion and garlic until soft and slightly browned, but be careful not to burn. Add lemon zest and juice, brown sugar, vinegar, ketchup, Worcestershire, Tabasco, mustard, and spices to the pan. Simmer gently for 5 minutes. Taste and adjust seasoning accordingly.

Put sauce in a blender and purée briefly. Please use great care when blending hot liquids. Pass through a chinois or fine sieve. If the sauce is too thick, add a bit of water. A little clarified butter can be added for a smoother texture.

Once cooled put barbecue sauce in an airtight container and store in refrigerator, up to two weeks.