

PRIMO



Balsamic BBQ Sauce

- 1T olive oil
- 1 medium onion-diced
- 1clv garlic, minced
- ¼ c light brown sugar
- ¼ c Worcestershire sauce
- 1/8 c Molasses
- 2shots espresso (can use instant)
- 2T Dijon mustard
- ½ t cayenne
- 1c tomato puree
- ½ c balsamic vinegar

Heat a sauce pot over medium heat, add oil....once hot, add onion, sauté until translucent.....add garlic, sauté 2 minutes...add remaining ingredients and cook over low heat until flavors are melded together, Season with salt and pepper, adjust as needed with sugar and or vinegar.

Use on Chicken drums and wings...Whole beer can chicken or Pork!!