



Raspberry Jalapeno BBQ Sauce

2 T olive oil
2 jalapenos, seeded and diced
2 shallots, diced
2 cloves garlic, minced
4 t adobo sauce
12 oz. fresh raspberries
1/2 c apple cider vinegar
1/2 t salt
1/4 c brown sugar
1/4 c white sugar
1/4 c honey
1/4 c cold water
1 T cornstarch

Heat the olive oil in a skillet over medium heat.

Next, stir in the jalapenos and shallots and cook until tender (about 5 minutes).

Add the garlic and the adobo sauce and bring mixture to a simmer.

Then stir in the raspberries and cook for another 2-3 minutes.

Finally, stir in the vinegar, sugars, salt and honey. Mix well and simmer until thickened and reduced by half, about 15 minutes.

To further thicken the sauce, if desired, create a slurry by mixing the cornstarch and cold water until the cornstarch is dissolved. Whisk the mixture into the sauce, stirring constantly for one minute.

Transfer to a bowl and cool to room temperature. Then place in a blender and liquefy. Serve with pork sliders, salmon, chicken, etc.

