



Barbecue Sauce



Time: 10 min.

Difficulty: Easy

Ingredients (16 people (25 g per portion))

- **Ingredients**

- Strained Tomatoes 700g 250 g
- Butter 40 g
- Garlic 1 clove
- Hot pepper 10 g
- Mustard 50 g
- Onion 80 g
- Pepper to taste
- Salt to taste
- Tabasco Sauce as desired
- Tomato concentrate 10 g
- White vinegar 60 ml
- Whole-cane sugar 50 g
- Worcester sauce as desired

For this recipe we used:



Preparation

Simmer minced garlic and onion in a pan, previously greasing it with butter. Pour the vinegar little by little and sauté the ingredients until they turn golden-brownish. Add **Pomi classic sauce** and tomato concentrate and blend them with mustard, hot pepper and sugar.

Cook until the sauce has thickened and season with Worcester and Tabasco sauce as desired. Filter the sauce and let it rest.