Barbecue Sauce



Preparation time: 10 min
Difficulty: Easy

Ingredients

- 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

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 **Pomì 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.

For this recipe we used:

Strained Tomatoes 250 g

