

# Raspberry-Chipotle Sauce

## Ingredients

- 18 ozs Hunts BBQ Sauce
- 16 ozs Knotts seedless Raspberry Jelly
- 8 ozs white vinegar
- 1 can Chipotle Peppers in adobo Sauce (to taste)
- 3 tbsp garlic, crushed

## Instructions

1. In a medium saucepan over high heat, blent all ingredients, stirring frequently until mixture begins to boil and thicken.
2. reduce heat and simmer approximately 10 minutes or until desired thickness.



## Summary

**Yield:** 1

**Prep Time:** 5 minutes

**Category:** Sauces

**Cuisine:** American