

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, blend 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