

Peach Barbeque

Ingredients

- 1 Tablespoon olive oil
- ½ cup yellow onion (minced)
- 1 large clove garlic (pressed or finely minced)
- ½ teaspoon chipotle powder (or regular chili powder)
- ½ cup bourbon (I used Four Roses)
- ½ cup ketchup
- ¼ cup molasses
- ¼ cup brown sugar (lightly packed)
- 1 Tablespoon Worcestershire sauce
- 1 Tablespoon apple cider vinegar
- 1 ½ cups ripe peaches (chopped)

Instructions

- Heat oil in a medium sauce pan over medium heat. Add the onion and cook until softened and golden brown.
- Add the garlic and cook until fragrant, about one minute. Stir in the chili powder and cook for an additional minute or two.
- Remove from heat and add the bourbon. (Do not stand directly above the pan or breathe in while adding the bourbon!!)
- Stir in the ketchup, molasses, brown sugar, vinegar, and Worcestershire sauce.
- Return to heat and stir until thoroughly combined. Pour in the peaches and stir to combine.
- Bring to a boil, then reduce heat to LOW and simmer for 20 minutes until thickened. Remove from heat and puree with an immersion blender to break up the peaches and onions.
- Allow sauce to cool before pouring into a glass jar or storage container. Store in the refrigerator for up to 3 weeks, assuming it lasts that long!

Notes

- For a spicier sauce, add additional chili powder.
- I use natural ketchup that does not contain high-fructose corn syrup.
- For a perfectly smooth sauce, carefully pour into a blender and puree until smooth.

Check the sauce for sweetness and spiciness before you blend. Not all peaches are sweet, and everyone has a different spice tolerance.