



## Homemade Rhubarb BBQ Sauce

Use this spring delectable to make a delicious homemade barbecue sauce for chicken, pork, or even baked beans!

4.73 from 11 votes

Course: Condiment   Cuisine: American   Keyword: rhubarb bbq sauce

Prep Time: 10 minutes   Cook Time: 10 minutes   Total Time: 20 minutes

### Ingredients

- 1 cup chopped rhubarb
- 1/4 cup water
- 1/2 cup organic ketchup
- 1 teaspoon organic onion powder
- 1 teaspoon organic garlic powder or make your own\*
- 1 tablespoon organic mustard or make your own\*\*
- 1/4 cup pure maple syrup add another tablespoon or two if you like a sweet bbq sauce
- 1/4 teaspoon sea salt
- 1/4 - 1/2 teaspoon organic red pepper flakes

### Instructions

1. Mix the chopped rhubarb and water in a small saucepan with a lid. Simmer on low until tender, 5 - 10 minutes. Cool.
2. Purée the cooled rhubarb in a blender or food processor.
3. Mix the puréed rhubarb with the rest of the ingredients.
4. Refrigerate until use. Yields approximately 1 1/2 cups. The bbq sauce is delicious on chicken or pork.