

Berry Farm Barbeque Sauce

This simple sauce is all you need to tart up a simple chicken breast or some succulent ribs.

- 1 jar Berry Farm Apricot Jam
- 1/4 cup Berry Farm Red Wine Vinegar
- 1 teaspoon salt
- 1 medium clove garlic, crushed
- ¼ cup brown sugar
- 2 tablespoons Cahoots Honey mustard

Combine all ingredients and blend until smooth. Baste chicken or spareribs with a generous amount of barbeque sauce and pop on the barbeque.