

Delia's BBQ Sauce

Ingredients

- 3 tablespoons dry white wine or dry cider
- 6 tablespoons soy sauce
- 1 clove of garlic
- 1 rounded tablespoon tomato puree
- 1 teaspoon English mustard powder
- 1 level tablespoon soft brown sugar
- A few drops of tabasco sauce (optional)
- Black pepper

Tools

- Blender or Fork.
- Mixing bowl.
- BBQ and meat.

Method

1. Crush garlic in a bowl.
2. Pour in wine (or cider) and soy sauce.
3. Then stir in tomato puree followed by mustard powder and sugar.
4. Then add few drops of tabasco sauce (if you want).
5. Season with pepper.
6. Stir all things up (or blend together).
7. Leave sauce a few moments for flavour to develop.
8. Brush each side generously and continue to baste whilst meat is cooking.
9. BBQ for approx. 15 mins on both side.