



WEEKDAYS 1e|12p|c



Michael Symon's Cleveland BBQ Sauce

skill level	time	servings	cost
easy	1-30min	4	\$

Contributed by: Michael Symon

Cleveland BBQ Sauce Recipe: Brush over chicken as it cooks on the grill and serve any extra with the meal for dipping.

ingredients

- 1 tablespoon Olive Oil
- 1 cup Onion (minced)
- 1 Garlic Clove (minced)
- 1 tablespoon Coriander Seed
- 1 teaspoon Cumin Seed
- 1 cup Brown Sugar
- 1 cup Cider Vinegar
- 1 cup Sherry Vinegar
- 3 ounce can Chipotle Adobo (pureed until smooth)
- 2 cups Ballpark Mustard
- 1 pinch Salt

kitchenware

- Measuring Cup (set)
- Measuring Spoons
- Liquid Measuring Cup
- Mixing Bowl
- Saute Pan

steps	ingredients per step	instructions
1	1 tablespoon Olive Oil 1 cup Onion (minced) 1 Garlic Clove (minced) 1 pinch Salt	Sweat onions and garlic over low heat for 1 minute with a pinch of salt in olive oil.
2	1 tablespoon Coriander Seed 1 teaspoon Cumin Seed 1 cup Brown Sugar 1 cup Cider Vinegar 1 cup Sherry Vinegar	Add coriander and cumin seeds and let them bloom for additional minute. Add sugar and melt. Add vinegars and reduce over medium heat for 10 minutes by about 1/4.
3	3 ounce can Chipotle Adobo (pureed until smooth) 2 cups Ballpark Mustard	Remove from heat and stir in chipotle and mustard.