



AT WORLD'S END

A taste of....

Spicy Cherry BBQ Sauce

As we were drowning in homemade jam, I created this recipe to make a delicious savoury condiment from our summer cherry glut. Great for BBQ and roast meats, hamburgers etc and the chilli adds just an extra tangy bite.

All measurements are approximate and adjust the taste as you wish. Just remember to keep the proportions approximately the same!

INGREDIENTS

- Olive oil or garlic olive oil for cooking the onions and garlic
- 2 medium brown onions
- 3 cloves garlic or 2 generous tablespoons minced garlic
- 6 cups pitted fresh cherries or 3 cups frozen with the juice
- 250 gm tomato paste
- 1 cup tomato sauce
- 1 cup white sugar (*you can substitute $\frac{3}{4}$ cup brown sugar to give it a more caramelised flavour if you wish*)
- $\frac{1}{4}$ cup apple cider vinegar
- 3 tablespoons golden syrup or treacle
- 1 generous tablespoon Worcestershire sauce
- 1 tablespoon chilli flakes
- 1 generous tablespoon Keens mustard powder
- 1 teaspoon freshly ground black pepper
- $\frac{3}{4}$ teaspoon smoked paprika
- A dash of cinnamon
- A dash of salt to taste

INSTRUCTIONS

1. Heat the oil in a large heavy bottomed pot and cook the onions and garlic until translucent
2. Add all remaining ingredients and mix well
3. Bring to the boil, then simmer uncovered for around 20 minutes
4. Allow to slightly cool – as it will explode!!!
5. Blend all ingredients until pureed and smooth – either using a stick blender or general blender
6. Sterilise your glass jars and ensure that they still are very warm.
7. Pour the sauce into sterilised and prepared glass containers. Leave about 0.5cm at the top. Clean the rim and sides, and finger tighten the lids. Turn upside down onto a paper towel and ensure there is no leakage. Leave upside down until completely cooled.
8. Unopened jars can be store for up to a year. If opened, store in the fridge and use with a month.
9. **ENJOY!!!**