

Sweet and Spicy Balsamic Barbeque Sauce



Makes: about 3 cups



Total Time: 35 minutes

Ingredients:

- 1 slice bacon
- ¼ cup D'Avolio Harissa Infused Oil
- ½ medium onion, finely chopped
- 2-4 cloves garlic, finely chopped
- 1 Tbsp. ground mustard seed
- ¼ tsp. chili powder (optional)
- 2 cups ketchup
- ½ cup dark brown sugar
- ¼ cup molasses
- ¼ cup D'Avolio Dark Chocolate Balsamic
- 3 Tbsp. unsweetened cocoa

PREPARATION

1. **In a medium sauce pan**, cook bacon over medium low heat until most of the fat has rendered. Add D'Avolio Harissa Infused Oil and heat, watching carefully to avoid burning bacon. Add onion and cook for several minutes until soft but not brown. Add garlic and cook an additional 2-3 minutes, being careful not to brown the garlic or onions. Add ground mustard and chili powder and stir to evenly coat onions in spices. Add remaining ingredients and bring to a simmer over medium heat.
2. **Gently simmer** sauce for about 20-30 minutes, stirring occasionally. Remove bacon and discard. Serve immediately or store in the fridge up to 5 days.

Use as a marinade or dipping sauce for grilled meats or vegetables.

Nutrition: (2 oz. serving) 120 calories; 4.5g fat (0.5g saturated fat); 21g carbohydrates; 1g protein; 380mg sodium

