



Espresso BBQ Sauce

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 30 minutes

This is a gooey, honey-infused sauce with a bit of a twinge of coffee taste. This could easily qualify as the "Best in Show" of BBQ sauces.

Espresso BBQ Sauce:

2 tablespoons extra virgin olive oil

2 tablespoons garlic, minced fine

1 cup ketchup

1 cup honey

1/2 cup balsamic vinegar

1/4 cup soy sauce

1/4 cup espresso

SERVING SUGGESTION: *This is the BBQ sauce that is recommended for the Smoked Baby Back Ribs (see recipes). I also used it on smoked pulled pork.*

In a medium saucepan, combine olive oil and garlic and sauté on medium heat until golden.

Remove from heat and let the garlic cool in the oil.

Whisk in the ketchup, honey, vinegar, soy sauce, and espresso. Return to heat and simmer for 15 minutes to blend flavors.

Remove from heat (makes 2 cups).

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