

STICKY BALSAMIC BARBECUE SAUCE



SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR OR SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR, SOUTHERN STYLE DRY RUB OR DOWNUNDER GOURMET GRILL RUB OR SEASONED SALT AND SPICY CAJUN MIX

INGREDIENTS

¾ cup tomato paste

1-½ cups water

3 tbsp Saveur Mango, Apricot & Strawberry Balsamic Vinegar or Spiced Fig, Maple & Pear Balsamic Vinegar

1 - 2 tbsp mustard (to taste)

1 tbsp Saveur Southern Style Dry Rub OR

1 tbsp Saveur Downunder Gourmet Grill Rub (ground) OR 1 tsp Saveur Seasoned Salt + 1 tbsp Saveur Spicy Cajun Mix

METHOD

Combine all ingredients in a small saucepan. Simmer 20 minutes, stirring often.

Great over chicken, ribs or in burgers.

