

Buddha BBQ Sauce

Ingredients

- 2 cup ketchup
- 2 cup dark brown sugar
- 2-4 tablespoon chipotles (w/sauce) in adobo sauce OR 1 tablespoon chipotle chile powder
- 4 tablespoon “homemade Worcestershire sauce” (see another recipe)
- 4 tablespoon liquid smoke
- ¼ cup white vinegar
- 1 cup water

Directions

1. Combine ketchup and sugar in saucepan.
2. In blender, combine chipotles, W. sauce, liquid smoke, and vinegar. Blend until smooth. If only using the powder, you can skip this step.
3. Add blender ingredients to ketchup in saucepan.
4. Stir in water.
5. Simmer for about 10 minutes.
6. Allow to cool and refrigerate until ready to use.