

# Hickory Smoked Barbecue Sauce

Serves 6

## Ingredients:

1tbsp	Vegetable oil
2	Garlic cloves, grated
1piece	Ginger, grated
1	Onion, finely chopped
2tsp	All spice
1tsp	Mustard powder
2tsp	Smoked paprika
1tsp	Chilli powder
230g	Dark Muscavado sugar
2tbsp	Golden syrup
400ml	Passata
125ml	Cider vinegar
2tbsp	Worcestershire sauce
	Salt and black pepper
2handfuls	Soaked Hickory chips

Add the oil to a saucepan, then the garlic, ginger, onion and cook until soft.

Add the Spices and cook for 1 minute, remove from heat.

Warm up the syrup and sugar gently. Add the sauces and simmer for 15 minutes.

Remove from the heat and season.

Place the sauce in a large drip pan and smoke indirectly for 20 minutes, occasionally stirring.

Allow to cool before serving.

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