

# Chipotle-Molasses BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	canola oil
1	large	spanish onion - chopped
3	cloves	garlic - coarsely chopped
2	tablespoons	ancho chile powder
1	tablespoon	pasilla chile powder
1	tablespoon	new mexican chile powder
3	cups	canned plum tomatoes with juices, pureed
1	cup	water
1/4	cup	ketchup
1/4	cup	red wine vinegar
2	tablespoons	woorcestershire sauce
1/4	cup	dark brown sugar
1/4	cup	honey
1/4	cup	molasses
2	tablespoons	dijon mustard
2		chipotle chile canned in adobo - pureed
1/2	cup	smooth peanut butter
		salt and pepper

Heat oil over medium heat in a heavy bottomed medium saucepan. Add the onion and garlic and cook until translucent, 3 to 4 minutes. Add the chile powders and cook for 1 minute. Add the tomatoes and water, bring to a boil, and simmer for 10 minutes. Add the remaining ingredients, except the peanut butter, and simmer for an additional 20 to 30 minutes or until thickened slightly, stirring occasionally. Transfer to food processor with the peanut butter and puree until smooth. Season with salt and pepper. Pour into bowl and allow to cool to room temperature.

Yield: "1 cup"