

# Deep in the Heart of Texas Barbecue Sauce

Amount	Measure	Ingredient - Preparation Method
4		dried new mexican red chiles - stemmed and seeded
4	small	dried red chiles, such as piquins or chiltepins
2	cups	water
1	large	onion - chopped
4	cloves	garlic - chopped
2	tablespoons	vegetable oil
1 1/2	cups	ketchup
12	ounces	beer (shiner bock)
1/4	cup	brown sugar
3	tablespoons	cider vinegar
2	tablespoons	Worcestershire sauce
2	teaspoons	dry mustard
1	teaspoon	freshly ground black pepper

In a pan, simmer the chiles in the water for 15 minutes or until softened. Puree the chiles in the water to make a smooth sauce. Strain.

In a saucepan, saute the onions and garlic in oil until soft. Add pureed chiles and remaining ingredients and bring to a boil. Reduce heat and simmer for 1 hour.

Puree sauce in a blender until smooth.

Yield: "2 cups"