

# Emeril's Homemade BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
5	large	tomatoes
2	medium	yellow onion - quartered
5	large	red bell pepper
3		poblano pepper
8	cloves	garlic - peeled
2	tablespoons	olive oil
4	teaspoons	salt
1/2	teaspoon	freshly ground black pepper
1/4	teaspoon	cayenne pepper
1/4	cup	distilled white vinegar
1/4	cup	cider vinegar
	dash	hot pepper sauce
1	teaspoon	worcestershire sauce
2	tablespoons	molasses

Preheat oven to 400. In a large mixing bowl, toss the tomatoes, onions, peppers and garlic with the olive oil. Season with 1 tspn of salt and pepper. Spread mixture on baking sheet and roast until very soft, about 1 hour. Remove from oven and put in bowl. Cover with plastic wrap and let cool for 45 minutes. Drain and reserve liquid. Peel off skin of all the peppers. Cut open and remove seeds. Process all veges until smooth. Add remaining ingredients plus 1/2 cup reserved liquid and process till blended. Store for up to 2 weeks.

Yield: "1 quart"