

Molasses BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
3	cups	chicken stock
1	cup	dry white wine
1/4	cup	apple cider vinegar
1/4	cup	light molasses
1/4	cup	tomato - chopped
3	tablespoons	shallot - minced
2	tablespoons	pitted date - chopped
1	tablespoon	garlic - chopped
1/4	teaspoon	dried crushed red pepper

Combine all ingredients in a heavy, large saucepan. Boil until reduced to 1.5 cups, stirring occasionally, about 20 minutes. Season to taste with salt and pepper.

Yield: "1 1/2 cups"