

Peanut Red Chile BBQ Sauce

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|--|
| 1 | tablespoon | canola oil |
| 2 | in | fresh ginger - peeled and finely chopped |
| 1 1/2 | cups | Mesa BBQ Sauce |
| 2 | cups | chicken stock |
| 2 | tablespoons | soy sauce |
| 1/4 | cup | peanut butter |
| | | salt and pepper |

Heat the oil in medium saucepan over medium heat; add the ginger and cook until soft. Increase heat to high, add the BBQ sauce and chicken stock and cook, stirring occasionally until reduced by half.

Whisk in the soy sauce and peanut butter and cook for 5-7 minutes longer. Season with salt and pepper.

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Mesa BBQ Sauce

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|--|
| 2 | tablespoons | canola oil |
| 1 | large | spanish onion - coarsely chopped |
| 5 | cloves | garlic - coarsely chopped |
| 3 | cups | canned plum tomatoes and juices - pureed |
| 1 | cup | water |
| 1/4 | cup | ketchup |
| 1/4 | cup | red wine vinegar |
| 1/4 | cup | worcestershire sauce |
| 3 | tablespoons | dijon mustard |
| 3 | tablespoons | dark brown sugar |
| 2 | tablespoons | honey |
| 1/4 | cup | molasses |
| 3 | tablespoons | ancho chile powder |
| 3 | tablespoons | pasilla chile powder |
| 2 | tablespoons | pureed chipotle chiles in adobo |
| | | salt and pepper |

Heat the oil over medium high heat in a heavy bottomed saucepan. Add the onions and cook until soft, 3 to 4 minutes. Add the garlic and cook for 1 minute. Add the tomatoes and water. Bring to a boil and simmer for 10 minutes. Add the remaining ingredients and simmer for an additional 30 to 40 minutes until thickened, stirring occasionally.

Transfer the mixture to a food processor and puree until smooth, season with salt and pepper. Pour into bowl and allow to come to room temperature.