

Red Chile BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
2	large	shallot - chopped
4	cloves	garlic - minced
2	tablespoons	olive oil
1/2	cup	tomato paste
1/4	cup	ketchup
1 1/3	cups	water
3	tablespoons	balsamic vinegar
1/3	cup	packed dark brown sugar
4	tablespoons	dijon mustard
1	tablespoon	fresh ginger - chopped
1/4	teaspoon	allspice
1/2	teaspoon	salt
1	teaspoon	pepper
1	tablespoon	chipotle chile
1	pinch	cayenne pepper

Saute shallots and garlic in olive oil in a small saucepan until tender. Add tomato paste, ketchup and water and blend well. Add all other ingredients. Simmer for 20 minutes, stirring occasionally. Refrigerate. Will keep for 1 month.

Yield: "2 cups"