

Strawberry BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
4	cups	strawberries - hulled
1/2	cup	ketchup
2	tablespoons	maple syrup
2	tablespoons	strawberry jam
2	tablespoons	soy sauce
2	tablespoons	balsamic vinegar
1		chipotle chile canned in adobo - chopped
1	tablespoon	garlic - grated
1	tablespoon	ginger - grated
1	teaspoon	worcestershire sauce
1	teaspoon	dijon mustard
2	tablespoons	cilantro - chopped

Place the strawberries in a single layer on a baking pan line with foil folded up on the sides and roast in a 425 oven until they start to carmelize, about 15-20 minutes.

Bring everything except the cilantro to a boil, reduce heat, simmer for 15 minutes, remove from heat, mix in cilantro and puree in a blender.

Yield: "2 cups"