

# Chipotle BBQ Sauce

**1/2 cup red onion, diced**

**4 cups ketchup**

**1 cup apple cider vinegar**

**3/4 cup molasses**

**3/4 cup brown sugar**

**1 5oz can chipotle peppers in adobo sauce**

In a saucepan, over medium heat, cook down the onions a bit. Add the ketchup, vinegar, molasses, and brown sugar. Simmer over low heat until it has reduced and thickened, approximately 30 minutes. Add the chipotle peppers to the sauce and blend\* until smooth, using an immersion blender, food processor or standard blender. Serve on chicken or whatever meats, tofu or veggies you prefer.

\*Be cautious when blending hot liquids and sauces. Allow it to cool down slightly and blend in small batches to prevent an accident.

