

Plum Jalapeno BBQ Sauce

INGREDIENTS

- 2 cups plums quartered
- $\frac{2}{3}$ cups ketchup
- $\frac{2}{3}$ cups brown sugar
- 4 tbsp apple cider vinegar
- 2 tsp soy sauce or Worcestershire
- 1 tsp salt
- 1 tsp pepper
- 1-2 jalapenos
- $\frac{1}{2}$ tsp garlic powder

INSTRUCTIONS

Deluxe Cooking Blender Instructions:

- Place all ingredients into Deluxe Cooking Blender and set to sauce. Push go.
- When the blender is finished, pour into a glass jar and store in your refrigerator.

Blender/Food Processor with Stove top Instruction:

- Place all ingredients into your blender or food processor. Process until very smooth and all of the plum skins have disappeared.
- Transfer blended sauce to sauce pan and bring to a slow simmer. Cook until sauce thickens or reaches 205 degrees.
- Store in glass jar in you