



## Cherry Chipotle BBQ Sauce

Recipe courtesy of Coryanne Ettiene.

Visit Coryanne's blog [kitchenlivingwithcoryanne.com](http://kitchenlivingwithcoryanne.com) for more recipes!

### Ingredients

- 3 cups of fresh cherries, pitted
- 2 teaspoons of tomato paste
- 2 teaspoons apple cider vinegar
- ¼ cup molasses
- 1 ½ teaspoons canned chipotle peppers in adobo sauce
- ⅓ cup pulp free orange juice
- 1 teaspoon of fresh lemon zest
- 2 teaspoons of salt
- 2 teaspoons butter
- 1 medium yellow onion, thinly sliced
- 2 cloves garlic, minced

### Instructions

Add the butter and onions to a sauce-pan. Simmer on low heat until the onions soften, and then add the garlic and cook for another 2 minutes before adding the vinegar, cherries and orange juice. Simmer the blend for 5 minutes until the cherries start to soften, and then add the remaining ingredients, stirring the pot until everything is fully blended. Allow the pot to gently simmer for a further 20 minutes before using your immersion blender to liquefy the sauce. Allow the sauce to cool before storing in a jar or applying to your BBQ chicken, pork or lamb.

By far my favorite grilling feast is a perfectly cooked brisket from the Big Green Egg slathered in Cherry Chipotle BBQ; it is so tender and irresistible that your grilling invitation should come with a disclaimer that as the cook, you have the right to nibble a taste with your fingers before dishing up plates for your guests. But I digress... place a generous pile of brisket on a Cobblestone Bread Co™ Toasted Onion Roll, add a dollop of BBQ sauce, and tuck in like no one is looking.

Because this BBQ sauce is so quick and simple to make, I like to make it a day in advance to allow it to rest and steep a bit; but if time is not on your side, dish it up right away. Either way make sure that you have enough to allow your guest a little extra; or even better, make loads so you can jar the extra sauce for take home presents with the recipe tied to the jar.