



## JERNEJ KITCHEN

### BARBECUE SAUCE

*This is a really spicy one, but goes well with almost everything.*

MAKES 1 MEDIUM SIZE JAR  
PREPARATION: 60 MINUTES

#### BARBECUE SAUCE

- 1 onion, small
- 1 tbsp olive oil
- 2 tomatoes
- 15 g sugar
- 1/2 tsp harissa or tabasco sauce
- 1 tsp double concentrated tomato paste
- 1 tbsp cognac or whiskey
- 2 tbsp worcester sauce
- 100 g stock or water
- 3 tbsp balsamic vinegar

#### TOOLS AND EQUIPEMENT

- chopping board
- kitchen knife
- saucepan
- pot
- blender
- airtight jar

#### ONIONS

Finely chop the onions. Heat the olive oil in a saucepan over a low heat and add the onion. Cook over a gentle heat for about 10 minutes, until softened.

#### VEGETABLES

Place a pot of water on the stove and let it come to a boil. Rinse your tomatoes clean. Using a sharp knife, slice a X into the bottom of the tomato, the opposite of the stem side. Dip into the boiling water for 10 - 20 seconds. Place the tomato under the cold running water to prevent further cooking and peel the skin off.

#### VEGETABLES

Deseed the tomatoes and cut the flash into small cubes. Add the tomato flash and the tomato paste to the saucepan with onions, increase the temperature and cook for about a minute. When it starts to caramelize, add the sugar, leave for a minute and deglaze with cognac or whiskey.

#### TIP

[You can use the tomato seeds in a salads or in a sandwich.](#)

Lower the heat, add the worcester sauce, any stock you have or water, also add harissa or the tabasco sauce. Cook for about 30 minutes on a low heat.

Pour the mixture into a blender and blitz until you get a smooth, liquid sauce. Season to taste. If the sauce is too thick, add a bit more liquid.

Place the balsamic vinegar in a small saucepan and cook over medium high heat until the vinegar has reduced to one spoon. Add the barbecue sauce, stir well, season to taste and cook for another 5 minutes over a low heat.

## STORAGE

Store the barbecue sauce in an airtight jar in the refrigerator for up to a month or use immediately. It really goes well with any roasted meat, tacos, fajitas, sandwiches, burgers. The good thing is, you can store it for up to a month in the refrigerator.

## TIP

You can easily increase the ingredients to make more. For longer storage, place the jars in a boiling pot of water. When the water comes back to a boil, set the timer for 5 minutes and remove the jars immediately. Add the barbecue sauce to the jars, make sure the lids pop down and store for up to a year at a cold place.