

CHERRY BARBEQUE SAUCE

“Recipe provided by Dawn Versoi

Ingredients:

- 1 medium onion
- 2 garlic cloves, minced
- 2 tablespoons butter
- 2 cups fresh or frozen dark sweet cherries
pitted and coarsely chopped
- 1 cup ketchup
- 2/3 cup packed brown sugar
- 1/4 cup cider vinegar
- 1 tablespoon Worcestershire sauce
- 2 teaspoons ground mustard
- 1/2 teaspoon pepper
- 1/8 teaspoon Liquid Smoke, optional

Directions:

- In a large saucepan, sauté onion and garlic in butter until tender.
- Stir in the remaining ingredients.
- Cook, uncovered, over medium-low heat for 20 minutes until cherries are tender and sauce is thickened, stirring occasionally.

Yield: about 3-1/2 cups

Canning: hot water bath for 20 minutes.