



## Rhubarbecue Sauce

1 2/3 pounds      rhubarb  
2 cups            apple cider vinegar  
2/3 cup            water  
3 1/3 cups        light brown sugar  
1 teaspoon      allspice  
1/4 teaspoon    cayenne pepper

Clean and chop rhubarb.

Combine all ingredients in a sauce pot and simmer for 30-45 minutes or until rhubarb is completely soft.

Puree in blender and strain through a medium-hole strainer.

Discard pulp.

Place puree in a sauce pot and simmer until dime size bubbles appear.

Cool.

Makes - 1 quart

*Disclaimer: All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.*

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