

Chipotle Orange BBQ Sauce

Ingredients:

16 Oz. Chili Sauce
16 Oz. Ketchup
5 ½ Oz. Cider Vinegar
3 Oz. Liquid Smoke
4 Oz. Orange Juice Concentrate
2 Oz. Chipotle Peppers in Adobo
2 Oz. Worcestershire
5 ½ Oz. Orange Marmalade
5 ½ Oz. Corn Syrup
3 Tbsp. Brown Sugar
1 ½ Tsp. Chipotle Powder
5 ½ Oz. Molasses

Procedure:

Place all ingredients in a bowl and use an immersion blender to puree all ingredients together. Pulse the blender so there is still some texture left to the sauce but make sure the chipotles are blended well.