



Glenmore Farms Inc

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APRICOT & PINEAPPLE BBQ SAUCE

(about 2 ½ cups)

2 tablespoons butter
1 onion grated
2 cloves garlic minced

Melt butter in a saucepan and cook the onion and garlic until soft.

2 cups water
¼ teaspoon salt
1 tablespoon chili powder
2 tablespoons brown sugar
4 tablespoons vinegar
4 tablespoons Worcestershire sauce
1 cup catsup
½ teaspoon Tabasco

Add water and remaining ingredients except preserves. Stir until well mixed. Place over medium-low heat and simmer for 25 minutes.

½ cup **Glenmore Farms Apricot & Pineapple Preserves**

Stir in preserves simmer an additional 5 minutes.

(Quick method -- add ½ cup of preserves to 2 cups bottled tomato based BBQ sauce then heat on medium low heat to blend flavors)