

CULINARY DISCOVERY PAVILION

Sponsored by

MidwestLiving

BLUEBERRY BOURBON BBQ SAUCE

Andrea Love, Dinner Delights, United States

INGREDIENTS

- ½ tablespoon oil
- ¼ cup red onion, chopped
- 2 teaspoons garlic, minced
- 1 tablespoon jalapeño, chopped
- ¼ cup bourbon
- 1 cup blueberries
- ¼ cup ketchup
- 3 tablespoons cider vinegar
- 1 tablespoon brown sugar
- ½ tablespoon molasses
- ⅛ teaspoon allspice

INSTRUCTIONS

Heat oil in saucepan over medium heat. Add the red onion, jalapeño and garlic. Cook until softened, about 4-5 minutes.

Add the bourbon and bring to a boil. Cook for 2-3 minutes, until most of the liquid has evaporated.

Stir in the blueberries, ketchup, apple cider vinegar, brown sugar, molasses and allspice.

Bring to a boil, then reduce heat and simmer until thickened, about 20 minutes.

For a smooth sauce, blend using an immersion blender or transfer to a blender.

This sauce goes well with pork, beef and grilled peaches.



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