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a discovery of food & drinks



East Meets West BBQ Sauce

Posted July 3, 2015 | yields 6 cups

- 2 guajillo chiles
- 2 teaspoons cumin seed
- 2 teaspoons dried oregano
- 4-5 kaffir lime leaves (dried or fresh)
- 5 bird's eye chiles, dried
- 2 teaspoons salt
- 1 teaspoon black pepper

- 1 28-ounce can crushed tomatoes
- 1 12-ounce can tomato paste
- 1 1/2 cups ketchup
- 1/2 cup balsamic ketchup (or use 1/4 cup balsamic vinegar)
- 1/2 cup sambal matah (I like the Trader Joe's brand)
- 4 tablespoons fresh ginger, sliced
- 1 serrano chili
- 4 cloves of garlic
- 1 small bunch flat leaf parsley
- 1 lime, juice and zest
- green onions, garnish

To prep spices:

Put guajillo chiles into a spice grinder and pulse into a fine powder. Set aside. Put cumin seed, oregano, bird's eye chiles, kaffir lime leaves, salt & pepper into a spice grinder. Pulse into a fine powder. Set aside.

For sauce:

In a blender or food processor, combine remaining ingredients, along with guajillo chiles and spice blend. Blend on medium speed until thick sauce develops. If too thick, add more lime juice to thin out.

Suggested uses:

I love this sauce on pork spareribs (any cut), chicken thighs or strip steak for fajitas. This even works well as condiment on a grilled Brat. Happy grilling!



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