

SAUCES

BARBECUE SAUCE

Ingredients (For 4 people)

- 180 g tomato concentrate
- 4 tbsp liquid honey
- 2 cloves of garlic, chopped
- 2 onions, minced
- 6 tbsp olive oil
- 4 tbsp cider vinegar
- 1 dl white wine
- 5 cl Worcestershire sauce
- 1 tsp mustard
- 1 small bunch of thyme
- sprigs of parsley
- tarragon leaves
- pinch of salt and pepper
- pinch of cayenne pepper

Preparation:

Caramelize the honey.

Add the onions and the garlic.

Deglaze with white wine and vinegar, then reduce.

Add the tomato concentrate and all the other ingredients.

Adjust the seasoning with salt and the pepper.

Chill in the refrigerator for 3 hours before serving

Our tip :

Be careful not to coat the meat with too much sauce before cooking, but rather add more with a brush once cooked.

