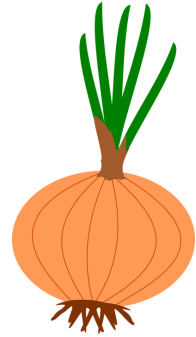


Sweet Imperial Onion BBQ Sauce

There are, at last count, about a billion bottled BBQ sauces out there and we carry most of them. Every once in awhile we like to kick it up a notch especially when the Imperial Sweet Onions are in Season!

- 1 Large Imperial Sweet Onion, Chopped (at least 2 cups)
- 2 Cloves of Fresh Garlic, Minced
- 2 Tbs. Olive Oil
- 1/4 Tsp. Black Pepper
- 4 Tbs. Salad Mustard (French's is fine!)
- 1 Btl. Of BBQ Sauce
- 1 Jar of Apricot-Pineapple Preserves (8-10oz.)
- 1 Can of Tomato Sauce (15oz.)
- 4 Tbs. Liquid Smoke



Place the first four ingredients in a saucepan, cover and cook over low heat 5-10 minutes, or until the onions are tender. Blend in the rest of the ingredients and allow the sauce to simmer for an hour, stirring occasionally. Cool and refrigerate until you are ready to use. It will last several weeks in the fridge. Now, if y'all like it hot, we have you covered. Just add one cup of chopped jalapenos along with the onions and follow the rest of the recipe. TASTY!

Siesel's Meat & Deli

4131 Ashton Street

San Diego, CA 92110



Iowa Meat Farms

6041 Mission Gorge Rd

San Diego, CA 92120

www.bestmeatssandiego.com