

# THE CORNELL CLUB

## NEW YORK

### Chipotle BBQ Sauce

2 medium White Onions, Diced

1/4 cup Roasted Garlic

1/2 cup Brown Sugar

1/2 cup Apple Cider Vinegar

4 Tbsp Molasses

1/4 cup Worcestershire Sauce

2 Tbsp Robert Rothschild Anna Mae's Smokey Mustard

1 Quart Ketchup

2 Tbsp BBQ Rub

2 ea Chipotle Peppers in Adobo

Salt and Pepper to Taste

4 Tbsp Whiskey, Optional

- In a small amount of oil, gently sweat the onions until soft and translucent.
- Add the roasted garlic and cook an additional minute until fragrant.
- Add the brown sugar and cook until dissolved, followed by the apple cider vinegar and molasses. Cook an additional two minutes until syrupy in consistency.
- Add the remaining ingredients and cook until simmering. At this point add the whiskey if using.
- Allow mixture to cool and then process in a blender or food processor until smooth.
- Season with salt and pepper. If the BBQ sauce appears too thick, you can thin out with some water until desired consistency.
- The BBQ sauce will keep in the refrigerator for up to two months.