

Apricot-Ginger Barbecue Sauce

Recipe 188 of 365

It ain't the real, slow-cooked kind of barbecue sauce, but it's delicious and a bit spicy, with just a hint of sweetness. Slather it on chicken or pork while you grill it, or mix it with shredded beef and stuff into a burrito.

TIME: 20 minutes

MAKES: 2 cups

1/2 pound apricots (about 5 small)
3 tablespoons chopped fresh ginger
4 cloves garlic, crushed
1/4 cup soy sauce
3/4 cup ketchup
1 – 2 teaspoons sriracha (Thai chili-garlic sauce), or to taste
1/4 packed cup brown sugar
Salt and freshly ground pepper

Score the apricot bottoms with an X and cook for 1 minute in a pot of boiling water. Shock in ice water, peel, halve, and pit them.

Combine the apricot flesh, ginger, and garlic in a blender or food processor, and puree until smooth. Add the soy sauce, and puree again to combine.

Transfer the mixture to a saucepan and stir in the ketchup, sriracha, and brown sugar. Season with salt and pepper, and bring to a low simmer. Cook for 20 minutes at a low simmer, stirring occasionally. Season again, to taste, if necessary. Use immediately, or cool to room temperature and refrigerate in an airtight container up to 1 week.