



Larry's Garlic Chipotle BBQ Sauce



Ingredients

- 8 - 12 cloves garlic, minced or grated fine
- 3 - 4 chipotle chilis in sauce*
- 1/2 fresh lime, juiced and pulped
- 3 tablespoons good quality mustard
- 2 tablespoons honey
- 1 tablespoon Hoisin sauce**
- 1 teaspoon ginger root
- 1 teaspoon extra virgin olive oil

Directions

Put all ingredients in a mixing bowl or food processor and blend until fully incorporated. Refrigerate stored mixture in a sealed container. Great on the grill with pork, beef or chicken. Enjoy!
*Available in canned food or Mexican sections of most markets
**Available in Asian sections of most markets
Thanks to Larry Soby of Milwaukee, Wisconsin for this mouthwatering recipe.

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