



SERVING 12 pieces



TIME 30 Minutes



DIFFICULTY Easy

Sweet & Sour Tamarind Flavored BBQ Sauce

INGREDIENTS

4 Pc	Sweet Tamarind Pods
2 pc	Sour Tamarind Pods
1 cup	Water
3 Tbsp	Brown sugar
1 Tsp	Garlic Powder
1 Tsp	Onion Powder
2 Tbsp	honey
1 Tsp	Worcestershire Sauce
1 Tsp	Salt
1/5 Tsp	Black Pepper

Optional

1 Tbsp Apple Cider Vinegar

DIRECTIONS

- 1 Put the water to boil in a pot.
- 2 Crack the tamarind pods and add the fruit it to the water. Reduce heat and simmer for 10 minutes
- 3 Strain the water into a Pot again. Add the Sugar, Garlic Powder, Onion powder, salt, pepper, Worcestershire sauce and honey.
- 4 Bring to a boil, reduce the heat and cook for 3 minutes while moving slowly.
- 5 Put the sauce in a container and allow to cool down.

Note

Adding the apple cider vinegar once removed from the heat will give the sauce an extra flavor and an extra week of shelflife.



To watch the video scan here
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