

# Texan Style Prune BBQ Sauce



Aus Prunes

# Texan Style Prune BBQ Sauce

Such an easy sauce packed full of flavour and perfect basted on barbecued pork ribs.

MAKES: **400ML OF BBQ SAUCE** | LEVEL OF DIFFICULTY: ●○○

## BBQ Sauce

### INGREDIENTS

- 250g **Australian prunes**
- 60ml water
- 1/2 brown onion
- 1/2 red capsicum
- 60ml white vinegar
- 120g brown sugar
- 1 tsp ground cinnamon
- 2 cloves
- 1/2 tsp black pepper
- 1/2 tsp salt

### METHOD

1. Combine all ingredients and bring to simmer for 15 mins.
2. Place in blender and blend till smooth.

### SERVING SUGGESTIONS

1. Use like BBQ sauce or as a marinade.
2. It is delicious when basted often on pork back ribs cooked gently over coals.

### DID YOU KNOW?

Prunes generate friendly gut bacteria.



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