

Ole Ray's Sauces

Gourmet Sauces and Seasonings

Ole Ray's Mustard Peach Maple BBQ Sauce

Ingredients:

<i>28 or 32 oz can of peaches</i>	<i>1 T Dijon mustard</i>
<i>1 cup apple cider vinegar</i>	<i>1 T Worcestershire</i>
<i>½ cup roasted garlic rice vinegar</i>	<i>1-2 cloves of minced garlic</i>
<i>1 cup cooking oil (canola)</i>	<i>1 ½ t cinnamon</i>
<i>1 cup brown sugar</i>	<i>½ t ground ginger</i>
<i>¾ cup Maple syrup</i>	<i>1 T Butt Rub®</i>
<i>4 T of lemon juice</i>	<i>2 T corn starch</i>
<i>1 bottle of Ole Ray's Classic Gold Mustard</i>	

Directions: Puree all ingredients in blender. Dissolve corn starch in water. Then combine all ingredients in a sauce pan, bring to a low boil, reduce heat to simmer for 30 minutes. Stir frequently to prevent burning. Allow to cool.

Original Recipe by Robert Worsley