

Recipe

Yield. Makes 1 1/2 cups. Click [here](#) to calculate how much you need and for tips on **saucing strategies**.

Preparation time. 30 minutes to roast the peppers and 10 minutes to assemble

Ingredients

2 large **grill roasted or smoked red bell peppers**

3 cloves of **garlic**

2 tablespoons **Chipotle Tabasco Sauce**

2 tablespoons of **Steen's 100% Pure Cane Syrup** or **molasses**

4 tablespoons distilled vinegar

3 tablespoons ketchup

2 pinches **kosher salt**

1 tablespoon distilled vinegar

3 tablespoons ketchup

2 pinches **kosher salt**

About Steen's. *Steen's is made in Louisiana, so it is included for authenticity, but if you can't find Steen's, molasses will do.*

Method

- 1) **Prepare the red peppers** if you don't have them in the freezer.
- 2) Turn the heat on the grill down to medium. Peel the garlic cloves and wrap them in foil. Put them on the grill for about 15 minutes or until they are tender.
- 3) Put the pepper and garlic in a blender and puree. You should get about 1 cup of liquid. If you have more or less pepper juice, adjust the rest of the ingredients accordingly.
- 4) Add the remaining ingredients and liquefy. Taste and adjust the flavors to your preferences. Add more Tabasco if you want it hotter or more syrup if you want it sweeter. Bottle it in a clean jar and refrigerate. It will lose some of its freshness after a month or so.