

A Recipe From *tikkido*

Cherry BBQ Sauce

<https://tikkido.com/blog/Cherry-BBQ-Sauce-Recipe>

Cherry BBQ Sauce:

- 4 cups fresh sweet cherries, halved and pitted
- 2 cups dried, sweetened tart cherries
- 2 cups apple cider
- 1/2 cup concentrated cherry juice
- 1/2 cup apple cider vinegar
- 1/4 cup brown sugar
- 2 Tablespoons worcester sauce
- 4 Tablespoons soy sauce
- 3 Tablespoons brown mustard
- 1 Tablespoon chilli paste
- 1 teaspoon dried basil
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 2 teaspoons smoked paprika
- **1/2 teaspoon salt**
- 1/2 teaspoon cumin
- 5 Tablespoons cornstarch
- 5 Tablespoons water



Instructions:

1. Combine all ingredients except cornstarch and water in a large saucepan. Simmer for 15 minutes, stirring regularly.
2. Run the cooked mixture through a food mill to pulverize fruit and remove skins.
3. Mix cornstarch and water to form a slurry.
4. Put BBQ sauce back in the saucepan, add the cornstarch slurry, and bring to a simmer.
5. Cook for 2 minutes to thicken.