

Recipe No. 39/2015

# Bourbon BBQ Glaze

A Nico Moretti recipe

NB: Suitable for both TM5 and TM31

## Ingredients

2cm piece fresh ginger peeled  
1 onion peeled and quartered  
4 cloves garlic  
2 tbsp olive oil  
400g tomato sauce  
50g bourbon  
100g apple cider vinegar  
100g dark brown sugar  
4 tbsp soy sauce  
100g honey  
Sea salt and pepper to taste



## Method

1. Place ginger, onion, garlic and oil and chop for **5 sec/speed 7**.
2. Sauté for **5 mins/100°C/speed 2**.
3. Add remaining ingredients and cook for **30 mins/100°C/speed 1**.
4. Blend for **30 sec** by slowly going from **speed 1 to speed 9**.

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