

Brian's Red Eye BBQ Sauce

1 tablespoon butter

1 tablespoon finely minced onion

1 teaspoon pressed garlic

1 cup ketchup (homemade or store bought)

1/2 cup brewed dark-roast coffee

1 tablespoon balsamic vinegar

1 tablespoon brown sugar

1/4 teaspoon ground chipotle chili powder —
add another 1/8 for a bit more heat!

In a medium saucepan over medium heat, melt the butter. Add the onion and cook, stirring often, until it begins to brown, about 3 minutes. Add the garlic and cook until fragrant, about 1 minute. Stir in the rest of the sauce ingredients, bring to a simmer, and

reduce the heat to low. Simmer, stirring often, until slightly reduced, about 10 minutes.

Transfer to a bowl to cool.

This should fit into a 12 oz sauce bottle.