

what geeks eat...



Vanessa's No Pity BBQ Sauce

1 cup Dijon mustard
1/2 cup balsamic vinegar
1/4 cup honey
2 teaspoons ginger
1/2 cup ginger conserve
1/2 cup water
8 cloves garlic chopped fine
1/4 cup olive oil

Saute the garlic in olive oil. Add the honey, mustard, vinegar, ginger, ginger conserve, water and salt and pepper. Cook over medium low flame and stir until all the parts are dissolved. Taste and see if the mixture is too acidic, sweet, or whatever, and then adjust accordingly. Simmer over a low flame for 10 minutes or so, just enough to let the flavors come together. Taste it again.

Pour the sauce into the blender and pulse until all the chunks disappear. Then allow it to blend on the lowest speed for a couple of minutes in order to totally emulsify.