

Rum Reduction BBQ Sauce - Recipe by Janette Mitchell

Prep time 15 mins | Makes 1 ½ cups

Ingredients:

2 cups dark rum
2 cups brown sugar
4 Tbsp butter
2 cups chicken broth
2 cloves of finely chopped garlic
½ tsp salt

Method:

In a medium sized sauce pan set to medium-low, add the butter and garlic. Stir and cook till lightly golden in colour (1-2 minutes). Add the rest of the ingredients, and turn the heat up. Bring to a boil, then reduce heat to low simmer and keep uncovered and reduce until the liquid is reduced and thickened roughly 7-10 mins. Cool before using on your next bbq chicken, pork or beef.