Smoky rhubarb barbecue sauce

Prep time: 10 mins Cook time: 20 mins Total time: 30 mins
Serves: 3 cups

Easy vegan barbecue sauce recipe made with fresh rhubarb! Smoky rhubarb barbecue sauce is tangy, yet sweet, with just a touch of smokiness.

Ingredients

- 5 cups rhubarb stalk, washed and cut into 1" pieces, about 4 stalks
- 4 Tablespoons brown sugar
- 3 Tablespoons maple syrup
- ½ cup ketchup
- 2 Tablespoons balsamic vinegar
- 2 Tablespoons soy sauce
- 1 Tablespoon vegan Worcestershire sauce
- 1 teaspoon dijon mustard
- 2-3 chipotle chiles in adobo sauce, finely chopped, about 1- 1½ heaping Tablespoons, depending on how smoky you prefer
- 1 Tablespoon garlic, pressed or finely minced
- 1 Tablespoon fresh ginger, finely minced

Instructions

1. Combine all ingredients in a large saucepan. Stir well to combine.
2. Heat over medium heat, until bubbling.
3. Reduce heat to low, and simmer until rhubarb is broken down and very soft, stirring often, about 15 minutes.
4. Puree with an immersion blender, or regular blender. Season with salt and pepper. Let cool completely.
5. Store in an airtight glass container in the refrigerator for up to a month, or freeze.

Recipe by Rhubarbarians at https://www.rhubarbarians.com/smoky-rhubarb-barbecue-sauce/