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Roasted Florida Strawberry Barbecue Sauce

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- 24 Florida strawberries, hulled
 - 1 chopped chipotle chile in adobo sauce
 - 1/2 cup ketchup
 - 2 tbsp maple syrup
 - 2 tbsp strawberry preserves/jam
 - 2 tbsp balsamic vinegar
 - 2 tbsp soy sauce
 - 1 tbsp freshly grated ginger
 - 1 tbsp minced garlic
 - 2 tsp Worcestershire sauce
 - 1 tsp Dijon mustard
 - 2 tbsp chopped cilantro
- Preheat oven to 425°F.



Line a baking sheet with non-stick aluminum foil and place the flat cut side of the berries onto the foil. Two dozen medium/large strawberries should do the trick but feel free to add a few more!

Roast in the oven for around 20 minutes. The berries will lose their bright red color but you'll see the sugars begin to caramelize. That's when you know you're ready for the next step!

In a large sauce pan put all remaining ingredients except the cilantro. Once the berries are ready, add them to the sauce pan and bring to a boil and then reduce heat to simmer for 15 minutes.

Now add in your cilantro and blend with an immersion blender until the sauce is thick and smooth. Pour the hot BBQ sauce over your grilled meat and enjoy! Whatever you don't use, allow to cool and then put in an air-tight glass container for future enjoyment!

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