

Mexican Bar-B-Que Sauce

Great with chicken, pork loin or ribs. You can also make mini sopes with beans and B-B-Q chicken.

INGREDIENTS

- 3 Ancho chiles
- 3 cloves garlic
- 1 gal water
- 1 medium onion
- ½ c vinegar
- ½ t cumin
- 1 T oregano
- 1 clove
- salt & pepper to taste



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DIRECTIONS

- 1: Mix all ingredients in a medium saucepan over medium heat.
- 2: Remove from stove until cool.
- 3: Grind in food processor or blender.

Tip: This sauce can be stored up to one week. It is best to make this sauce and let sit overnight in the refrigerator for flavors to blend.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.



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Cut along the dashed line and then fold your sheet
in half along the dotted line. Your recipe card is
ready for use.