

Honey Chipotle BBQ Sauce

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/aaron-sanchez-recipe-for-mexican-chipotle-cream-sauce>

Ingredients:

- 1 cup diced onion finely
- 2 cloves garlic minced
- 2 tablespoons olive oil
- 3/4 cup ketchup
- 1/4 cup brown sugar
- 1/4 cup honey
- 2 tablespoons apple cider vinegar
- 1 1/2 tablespoons molasses unsulfured
- 4 chipotle peppers in adobo sauce chopped
- 1 1/2 teaspoons worcestershire sauce
- 2 teaspoons ancho chile powder
- 1 teaspoon smoked paprika
- 1 teaspoon cayenne pepper
- 1/2 teaspoon mustard powder
- salt
- pepper

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 51 grams
3. Fat: 7 grams
4. Fiber: 2 grams
5. Protein: 2 grams
6. SaturatedFat: 1 grams
7. Sodium: 730 milligrams
8. Sugar: 43 grams

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