

Southern Peach, Onion & Bourbon BBQ Sauce

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-bread-pudding-with-bourbon-sauce-recipe>

Ingredients:

- 2 cups fresh peaches peeled and chopped
- 2 cups Vidalia onion chopped
- 1/2 cup dark molasses
- 2 tablespoons extra virgin olive oil
- 2 tablespoons ground ancho chili pepper
- 1/4 cup Dijon mustard
- 1 teaspoon salt
- 2 chili peppers small chipotle, in adobo sauce, seeds removed
- 1/4 cup Worcestershire sauce
- 2 tablespoons unsalted butter
- 1/4 cup apple cider vinegar
- 1 cup water
- 1 tablespoon smoked paprika
- 1/2 teaspoon freshly ground black pepper
- 1 cup bourbon
- 1 tablespoon minced garlic
- 4 cups ketchup

Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 113 grams
3. Cholesterol: 15 milligrams
4. Fat: 15 grams
5. Fiber: 5 grams
6. Protein: 8 grams
7. SaturatedFat: 4.5 grams

8. Sodium: 3460 milligrams
 9. Sugar: 90 grams
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