

Barbecue Sauce

Great for pork ribs or any barbecue food of your choice, chicken, beef or vegetables

Sherry 600ml 20fl oz
Soy sauce 350ml 12fl oz
Honey 350g 12oz
Sugar, demerara 100g 4oz
Tomato ketchup 150g 5 1/2oz
Tomato purée 100g 4oz
Garlic purée 100g 4oz
Ginger, grated 2 tbsp

Mix together all the ingredients for the sauce. Place the meat or vegetables in the Remoska and lightly cover with some of the sauce. The remaining sauce may be put into a jar and kept in the refrigerator for future use. Cook the food of your choice for approx 40–50 minutes (depending on choice/cut of meat etc) until they fully cooked, are brown and sticky.
You can halve the quantities to make less sauce if you don't want to store any

