



Rhubarb Barbecue Sauce

Adapted from [Sweet Mary's Recipe](#)

BAH Note: Sweet Mary's recipe calls for 1 tablespoon molasses which I didn't have and didn't want to buy for a single tablespoon. When I asked her about possible substitutions, she suggested some additional brown sugar or possibly corn syrup. She also sings the praises of [Zane and Zack's Hot Pepper Sauce](#) for this recipe. Having tasted Mary's version of this sauce, I think that the praise is well placed because her sauce had a smoky heat that no combination of Tabasco and dried smoked chipotle powder can duplicate.

- 3 cups rhubarb, chopped (this will be something like 4 to 6 stalks)
- 1 1/2 cups diced mango (fresh or frozen but totally optional)
- 1/2 cup water
- 2 tablespoons canola oil
- 1/2 cup red onion, diced (one small onion or half a medium/large onion)
- 1/2 cup ketchup
- 1/4 cup + 1 tablespoon light brown sugar (reduce to 1/4 cup if using 1 tablespoon molasses)
- 2 tablespoons cider vinegar
- 1 tablespoon Worcestershire Sauce
- 1 tablespoon honey
- 1/2 teaspoon hot pepper sauce
- 1/4 teaspoon smoked chipotle powder (optional)
- salt and pepper to taste

Combine rhubarb and water in a medium saucepan over medium high heat. Bring to a boil, reduce heat, and simmer for 5 to 10 minutes until the rhubarb begins to break down. Remove from heat and cool for 5 minutes, then carefully transfer rhubarb and water to a food processor, add the diced mango if using, and process until smooth.

Add oil to the now empty saucepan and place over medium heat. Add onion and cook approximately 5 minutes, or until soft. Return the rhubarb mixture back to the saucepan, add the remaining ingredients, and stir to combine. Bring to a boil over medium heat. Reduce to a simmer for 5 to 10 minutes or until the sauce is as thick as you want. Taste for seasoning and add additional vinegar, brown sugar, hot sauce, Worcestershire, chipotle powder, salt and pepper to taste. For a smooth sauce, strain through a mesh sieve, the finer the better.

rhubarb barbecue sauce was posted by wendi on 15 june 2010 at bonappetithon.com