

Blueberry Balsamic BBQ Sauce

INGREDIENTS:

- 4 cloves minced garlic
- 4 tablespoons D'Olivo Ultra Premium Extra Virgin Olive Oil
- 1/2 cup D'Olivo Blueberry Dark Balsamic Vinegar
- 1/4 cup soy sauce
- 1 cup ketchup
- 1 cup brown sugar
- 1/4 cup Dijon mustard
- salt & pepper to taste

DIRECTIONS:

Add D'Olivo UP EVOO to a preheated sauté pan. Add the garlic and sauté until light brown, about 1 minute.

Add D'Olivo Blueberry Balsamic, soy sauce, ketchup, mustard, and brown sugar. Stir well. Add freshly ground black pepper and salt to taste. Bring to a simmer and simmer for 10 minutes.

Let cool and store in refrigerator for up to 2 weeks.

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