



SOUR BEER AND CHIPOTLE BBQ SAUCE

1 C Sour Beer
¼ C Onion
2 Garlic cloves
2 Chipotles in adobo sauce
1 Dried New Mexican chile pepper
¼ C Ketchup
2 T Honey
1 T Tamari
1 tsp Thyme
1 tsp Salt

1. Put all the ingredients in a blender and puree on high until smooth, about 1 minute
2. Adjust seasoning if needed
3. Enjoy on grilled chicken, pork or vegetables