

## **CHERRY BARBEQUE SAUCE**

“Recipe provided by Dawn Versoi

### **Ingredients:**

- \_\_ 1 medium onion
- \_\_ 2 garlic cloves, minced
- \_\_ 2 tablespoons butter
- \_\_ 2 cups fresh or frozen dark sweet cherries  
pitted and coarsely chopped
- \_\_ 1 cup ketchup
- \_\_ 2/3 cup packed brown sugar
- \_\_ 1/4 cup cider vinegar
- \_\_ 1 tablespoon Worcestershire sauce
- \_\_ 2 teaspoons ground mustard
- \_\_ 1/2 teaspoon pepper
- \_\_ 1/8 teaspoon Liquid Smoke, optional

### **Directions:**

- \_\_ In a large saucepan, sauté onion and garlic in butter until tender.
- \_\_ Stir in the remaining ingredients.
- \_\_ Cook, uncovered, over medium-low heat for 20 minutes until cherries are tender and sauce is thickened, stirring occasionally.

Yield: about 3-1/2 cups

Canning: hot water bath for 20 minutes.