

Prickly Pear Barbeque Sauce

- 1 c. Ketchup
- 1/2 c. Prickly Pear Syrup
- 1/4 c. Apple Cider Vinegar
- 2 tbsp. Agave Syrup or Honey
- 2 tbsp. Molasses
- 1/4 c.. Blackening Spice Blend =
 - 7 tbsp. Onion Powder
 - 7 tbsp. Paprika
 - 6 tbsp. Ground Black Pepper
 - 6 tbsp. Dried Oregano
 - 6 tbsp. Dried, Crushed Thyme
 - 4 tbsp. Garlic Powder
- 3 1/2 tbsp. Kosher Salt
- 3 tbsp. Ground White Pepper
- 2 tsp. Cayenne Pepper

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Directions

Combine all the ingredients in a heavy medium saucepan and bring to a simmer over medium heat.

Simmer, stirring occasionally, until thick enough to coat the back of a spoon and the liquid is reduced by about a third, approximately 10 minutes.

REMOVE from the heat the serve immediately or cool down and store in the refrigerator for later use, up to seven days.

