



Carambola BBQ Sauce

Ingredients:

<ul style="list-style-type: none">• 1/2 cup white vinegar• 2 cups water• 1/4 cup olive oil• 4 cups chicken stock• 1/4 cup Carambola juice, plus 1 cup chopped ripe carambola (fresh)• 1/4 cup Lemon juice (fresh)• 2 large yellow onions ; chopped	<ul style="list-style-type: none">• 5 cloves garlic ; chopped• 1/2 cup tomato paste• 1 tablespoon ground cumin• 1/2 cup light brown sugar ; firmly packed• 4 tablespoons salt• 1/4 teaspoon black pepper• 10 each dried chiles ; rehydrated (Ancho or Guajillo depending on your preference)
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- Grab chiles and vinegar. Toast chiles over flame or in a sauce pan until soft and brown, turn frequently to avoid scorching. Transfer chiles to a sauce pan and add vinegar and water, bring to a boil and then reduce to a simmer and cook for 10 minutes. Set aside.
- Heat olive oil, and saute onions until soft and golden brown, add carambola fruit, garlic at finish to release flavor. Then add cumin, cook for 1 minute. Add chicken stock, and reserved chili paste. Bring mixture to a boil and simmer for 20 minutes.
- In a bowl mix brown sugar, carambola juice, lemon juice, tomato paste, salt and pepper to form a paste. Add chili mix to simmering stock mixture and continue cooking for 15 minutes. Puree mixture using an immersion blender, if you use a regular blender be sure sauce is cool if using a blender or it will explode. Sauce should be about the thickness of barbeque sauce when finished. Taste and adjust seasonings as desired.
- Carambola bbq sauce will stay refrigerated for 1 week, or frozen indefinitely.

This will make about 1 quart of bbq sauce. As the sauce reduces the flavor intensifies, so before adding any additional spices, assure it is reduced long enough.