

BBQ SAUCE – WHITE

¼ lb Butter
2 Onion – Diced Small
6 Cloves Garlic – finely chopped
1 cup AP flour
2 litres Whole Milk

Prepare a bechamel sauce. Melt the butter in a sauce pan. Sweat the onion and garlic for 5 minutes. Add the flour and stir to form a paste. Cook for two more minutes. Slowly add the milk whisking constantly to avoid lumps.

Add:

¾ Cup Light Brown Sugar
6 tbsp Dijon Mustard
1 Cup Apple Cider Vinegar
¾ Cup White Balsamic Vinegar
Juice of 6 Lemons
2 Tbsp White Pepper
Salt – to taste
250 – 400 ml 18% Cream

Cook on a low simmer until sauce thickens and tastes blend.