



Noreen's Kitchen

Brown Sugar & Chipotle

BBQ Sauce/Marinade

Ingredients

1, 4 ounce can of Chipotle in Adobo	1 teaspoon ground cumin
3 cloves garlic, minced	1 teaspoon dried oregano
1/4 cup brown sugar	1 teaspoon onion powder
2 tablespoon oil	1 teaspoon garlic powder
1 teaspoon salt	1 teaspoon salt free seasoning blend
1 teaspoon cracked black pepper	

Step by Step Instructions

Combine all ingredients in the blender or food processor and mix well creating a sauce. Making sure that the mixture is smooth.

Place into a jar and refrigerate up to 3 months.

Use as a brush on BBQ sauce or as a marinade for beef, chicken, fish, pork seafood or anything you love to put on the grill!

This is sweet and spicy and just perfect!

Enjoy!