

Excerpted from ***Smoke & Spice*** by Cheryl and Bill Jamison. © 2003, used by permission from The Harvard Common Press.

### **Smoked Onion Sauce**

Shot through with bits of real smoked onion, this sauce is great with many foods, especially burgers and good cuts of pork. Makes about 2 cups.

- 1 tablespoon vegetable oil
- 1 large onion, smoked (see below)
- 2 garlic cloves, minced
- 1 cup tomato puree
- 3/4 cup cider vinegar
- 6 tablespoons molasses
- 3 tablespoons packed brown sugar
- 3 tablespoons tomato paste
- 3 tablespoons Worcestershire sauce
- 1 tablespoon yellow mustard
- 2 tablespoons chili powder
- 2 teaspoons freshly ground black pepper
- 1 teaspoon salt

In a saucepan, warm the oil over medium heat. Add the onion and garlic and sauté until the garlic is soft, about 3 minutes. Mix in the remaining ingredients and 3/4 cup water, reduce the heat to low, and cook the mixture until it thickens, approximately 30 minutes. Stir frequently. If the consistency is thicker than you prefer, add a little more water. Use the sauce warm or chilled. It keeps, refrigerated, for a couple of weeks.

#### **Smoking Onions:**

1. Prepare the smoker for barbecuing, bringing the temperature to 200°F to 220°F.
2. Rub the onions with a thin coating of oil and place them in the smoker. Cook until the skins are well browned and the onions feel soft, about 1-1/2 hours. When the onions are cool enough to handle, peel them and slice them thin.