

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.