

## COFFEE STRAWBERRY BARBEQUE SAUCE

Enjoy this sauce as an accompaniment to pulled pork or chicken sandwiches. Perk up your barbeque sandwich by topping it with some tangy pickled red onions.

*1/2 cup freshly brewed NFL*

*Commitment Coffee*

*1/2 cup red wine*

*1 cup BBQ sauce, your favorite home made recipe or retail brand*

*2 tablespoons Worcestershire sauce*

*1/4 cup honey*

*1 teaspoon kosher salt*

*1/4 teaspoon black pepper, freshly ground*

*1 1/2 cups fresh strawberries, diced (or any seasonal, fresh fruit like peaches, mangos, etc.)*

*1/16 teaspoon smoked chipotle powder, or to taste*

Combine coffee and red wine in a small saucepan. Bring mixture to a boil and reduce by half (approximately 8-10 minutes). Add the remaining ingredients to the coffee/wine mixture. Simmer for 5-10 minutes until fruit has softened. Puree sauce using a blender until smooth. Makes about 2 cups.

## PICKLED RED ONIONS

*1 red onion, sliced*

*1/2 cup cider vinegar*

*1 teaspoon kosher salt*

*6 whole allspice berries, crushed*

In a small saucepan, blanch sliced red onion by covering the slices with boiling water and allowing them to soak for 1 minute. Drain the onions in a colander. Return the blanched red onions to the pan and add cider vinegar, salt, allspice and enough cold water to just cover the onions. Boil the onions for 1 minute. Transfer the onions and brine to a clean glass jar and cover tightly. Allow the jar to cool before refrigerating. The onions and brine will turn pink and will keep for several days in the refrigerator. Makes about 1 cup.

