

The following recipe came in from Amy J. Thanks Amy

Rhubarb BBQ Sauce

Ingredients

- 1 tsp. extra-virgin olive oil, divided
- 1 small onion, chopped
- 2 cloves garlic, minced
- 2 cups sliced rhubarb, fresh or frozen (thawed)
- 1/4 cup ketchup
- 1/4 cup packed light brown sugar
- 1 tablespoon cider vinegar
- 2 teaspoons Worcestershire sauce
- 1/4 teaspoon freshly ground pepper

Preparation

Heat 1 tablespoon oil in a large saucepan over medium heat. Add onion and garlic and cook, stirring, until starting to soften, about 2 minutes. Add rhubarb, ketchup, brown sugar, vinegar, Worcestershire and 1/4 teaspoon pepper; stir to combine.

Bring to a simmer and cook, stirring, until the onion and rhubarb are soft, about 10 minutes.

Cover and remove from heat. I put this in the food processor or blender to puree when cooled. (2T. serving is 1 WW points plus), I used it with pork loin and chicken.