



# Grilled Peach BBQ Sauce

Yields around 6 pints

## Ingredients

- 7 large yellow or white peaches, peeled and pitted
- 1 tbl Vegetable oil
- 5 large tomatoes, stems removed
- 1 large, sweet onion, peeled
- 3 bell peppers - halved, seeded, and stems removed
- 5 jalapeno peppers - halved, seeded, and stems removed
- 4 cloves garlic, peeled
- 2 cups white sugar
- 1 cup apple cider vinegar
- 2 tbl paprika
- 1 tbl mustard seeds
- 1 tbl kosher salt
- 1 tbl oregano, dried
- 1 tbl cracked black pepper
- 1 tbl chili powder
- 2 tsp celery seeds
- 1 tsp ground cumin
- ½ tsp ground ginger
- ½ tsp ground cinnamon
- 1 can tomato paste, (6 ounce)

## Directions

-Preheat or build the fire for the grill.

-Cut the peaches in half and remove the seed. Toss the peaches with the vegetable oil and place on the grill. Grill both sides of the peach until there is a nice char on both sides of the peaches.

-Place the grilled peaches, and all the remaining ingredients, except the tomato paste, in a large stockpot. Bring to a boil; cook and stir until peaches and vegetables begin to brown, scraping the bottom of pot frequently to keep from scorching, about 1 hour.

-Reduce heat and simmer mixture until softened and slightly reduced, 30 more minutes. Remove from heat.

-Puree mixture using a hand blender until well blended. Pour mixture, about 1 cup at a time, through a fine mesh strainer; press remaining sauce in strainer with a ladle to remove fibrous portions of tomato skins. The strained sauce should be glossy and thick. Stir in tomato paste and blend until smooth.

-Cool down all the blended and strained sauce. Once cooled, store in the refrigerator until ready to use. You can also can this mixture to store longer.