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Honey Plum BBQ Sauce

We have a plum tree that is loaded every year. I came up with this recipe combining a few of my favorite homemade bbq sauces. I like the balance of the sweet and spicy combination.

8 cups of very ripe plums
2 Tbsp | 25 mL powdered ancho, poblano or New Mexico chiles or chipotle in adobe sauce
1 Tbsp | 15 mL ground black pepper
1 Tbsp | 15 mL dry mustard
1 tsp | 5 mL ground coriander
1 tsp | 5 mL ground allspice
1/4 tsp | 1 mL ground cloves
1/2 tsp | 2 mL grated nutmeg
up to 1 tsp | 5 mL cayenne, according to your taste
1 onion, finely chopped
6 cloves garlic, finely chopped
1 shallot, minced
1 cup | 250 mL apple cider vinegar
1 cup | 250 mL clover honey
1/4 cup | 50 mL Worcestershire sauce
1 tsp | 5 mL liquid smoke or hickory smoked salt (optional)
2 cups of pureed tomatoes

*Optional to add ½ cup of honey whiskey or plain whiskey

Mix all the spices together and set the mixture aside. Take the pits out of the plums and place in a baking dish and cook at 350 degrees for 45-60 minutes until the plums are cooking in their juice. Remove the plums from the oven and puree.

Place heated plums in a stock pot and add the pureed tomatoes, onion, shallots, and spices. Add the spices, apple cider vinegar and mix the ingredients together thoroughly, and bring to a gentle boil. Add the honey and simmer the mixture for 30 minutes, stirring often.

If you like a smooth sauce, blend all ingredients together with a blender, food processor or hand blender.

Refrigerate it or preserve it as you would a jam or jelly in mason jars.