



Pineapple BBQ Sauce

Yield:

Ingredients:

- 3 cups [Reser's® Purely Hand-Cut Pineapple Chunks](#) (79453.10020)
- 2 cups water
- 12 oz tomato paste
- 1/2 cup unsulphured molasses
- 4 Tbsp apple cider vinegar
- 2 Tbsp garlic powder
- 1 Tbsp salt
- 2 tsp hickory liquid smoke
- 1/4 tsp cayenne pepper

Directions:

1. Under the broiler or on a grill, roast the Reser's Purely Hand-Cut Pineapple Chunks to caramelize their exterior then cut into a large dice.
2. Combine all ingredients in a food processor and puree until smooth.
3. Pass through a strainer into a saucepot and simmer over low heat for 20 minutes, stirring occasionally.