Pineapple BBQ Sauce

Yield: 3 cups

Ingredients:

- 3 cups Reser's® Purely Hand-Cut Pineapple Chunks (79453.75428)
- 2 cups Water
- 1 1/2 cups Tomato paste
- 1/2 cup unsulphured Molasses
- 1/4 cup 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.
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.

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