



Raspberry Barbecue Sauce

15 min prep, 20 servings, vegan, gluten-free

Ingredients

- 1/2 oz fresh ginger root, peeled and cut into 1-inch chunks
- 1 cup **Wholesome! Organic Molasses**
- 1/4 cup **Wholesome! Organic Blue Agave** or **Wholesome! Organic Honey**
- 20 oz frozen raspberries, thawed w/ juice
- 1/2 cup ketchup
- 1/4 – 3/4 tsp freshly ground black pepper, to taste
- Ground cayenne pepper, to taste

Instructions

1. In a food processor, finely mince the ginger. Add the raspberries and juice. Puree. Add the molasses, blue agave, ketchup, and pepper – process until smooth.
2. Remove mixture to a large bowl and cover with plastic wrap. Slit the top for steam release.
3. Microwave on high for 8 minutes, stirring occasionally.*

**Alternately, simmer the mixture on low heat on the stove top for about 10 minutes instead of microwaving.*