

Huli Huli Sauce

Source: BBQ USA by Steven Raichlen (415 fiery recipes from across America) p. 388 by way of Christopher.

Ingredients

- ⅓ cup Dark Brown Sugar, Packed
- ⅓ cup Soy Sauce
- ⅓ cup Ketchup
- ⅓ cup Sherry
- 1 tablespoon Rice Vinegar Or Distilled White Vinegar
- 2 slices Peeled Fresh Ginger, Gently Crushed
- ½ teaspoon Freshly Ground Pepper
- 2 each Garlic, Peel And Gently Crushed
- 1 Trimmed Scallion, White Part Crushed, Green Chopped

Method

Place brown sugar, soy sauce, ketchup, sherry, vinegar, ginger, pepper, garlic and scallion WHITE in heavy non-reactive saucepan and whisk to mix.

Add 2 tbsp water. Bring to simmer over medium heat, then simmer gently until thick and syrupy, about 5 minutes, whisking to prevent scorching. If too thick add water - should be pourable.

Strain into clean non-reactive sauce pan and set aside. Garnish with chopped green end of scallion

Hawaiian. Chris serves with BBQ chicken