



L & L's Plum BBQ Sauce

What do you do when your plum tree has a prolific year, and you have more plums than you know what to do with? Well, you can make jam, or maybe bake with them, or make sauces. We got about 30 pounds of plums; here's the first sauce we made.

6 lbs plums, large dice
1/3 cup fresh ginger, peeled and minced
10 cloves garlic, minced
16 oz Hoisin sauce
24 ounces brown sugar,
1/2 cup water
1 1/2 cup soy sauce
3/4 cup cider vinegar
1/2 cup plum vinegar or rice vinegar
1 lemon, juiced
2 bunches green onions, sliced
2 tbl ground anise
1 tbl white pepper
1 tbl cayenne pepper
1 tbl salt
Fresh ground pepper

Preparation:

1. In a large pot, simmer the plums, ginger, garlic, Hoisin sauce, brown sugar, soy sauce, water and anise for about 20 minutes. Plums should be a bit tender at that point.
2. Add in the vinegars, lemon juice and onions, and blend with an [immersion blender](#). Alternatively, run it through a food processor in batches to smooth out the sauce.
3. Simmer for another 15-30 minutes, until the sauce thickens to the consistency you like. While it is simmering, add the white pepper, cayenne pepper and salt to taste.
4. Then let it cool just a bit so you can handle it, and ladle the sauce into pint size jam jars for storage, leaving about 1/4 - 1/2 inch air space at the top. Shouldn't need refrigeration, as the jam jars should seal tight.

Yields about 1 gallon of BBQ sauce.

We originally had this with a tri tip done on the barbeque, and paired that with the 2006 Terre Rouge Tete a Tete, a Rhone blend from the Sierra Foothills. Couple of ears of fresh corn on the cob, and sourdough bread to soak it all up. We waddled away from the table. The sauce is a bit on the sweet side, so we think it will go real well with duck, and also with pork and wontons. Our next use of this will probably be for pork chops.

Recipe developed July 09 by Lori and Larry. Enjoy!