

NUDE EEL SAUCE *

You may very well like to get your ketchup and barbecue sauce out of a bottle. We like to get ours out of a bottle, too...well, a bottle of New Deal vodka, that is. Try this spicy, sweet and tangy condiment on burgers or slathered on chicken or ribs. You may never go back your old bottled stuff again.

Ingredients:

5 T	Olive oil
5	Large red onions, thinly sliced
4 T	Garlic, minced
1 T	Fresh ginger, minced
1	Medium tomato, finely chopped
2 t	Hot Sauce
5 T	Worcestershire Sauce
½ Cup	Molasses
½ Cup	Apple cider vinegar
5 T	New Deal Vodka
2 T	Fresh lemon juice
1 T	Allspice
	Sea salt and black pepper, to taste

Directions:

1. Heat olive oil in large skillet over medium heat.
2. Add the onions and cook until caramelized. You will be able to tell when it's ready because the onions will be soft and well-browned, or caramel-colored. Don't rush this step. Let it happen slowly and gradually. It should take about 30 minutes.
3. Add the garlic, ginger and tomato. (Doesn't that smell great?) Cook until tomato softens, about 3 minutes.
4. Add the hot sauce, Worcestershire sauce, molasses, apple cider vinegar, New Deal Vodka, lemon juice and allspice.
5. Lower the heat and reduce mixture until it thickens, stirring frequently, about 15 minutes.
6. Remove from heat and cool to room temperature. Season with salt and pepper.
7. Once cool puree in blender until smooth.
8. Sauce will keep, covered and refrigerated, for up to 30 days.

* No eels were harmed in the making of this sauce.

