

## ROASTED BELL PEPPER CATSUP



**Yield: 2 ½ Cups or 10 – 2 oz portions**

<b>Unit</b>	<b>Ingredient</b>
2 Tbsp.	Bacon Fat
1/2 Cup	Onion, Spanish, Small Dice
2 Tsp.	Garlic, Whole Cloves, Minced
2 Tbsp.	Brown Sugar
2 Tbsp.	Molasses
1 Cup	Peppers, Red Bell, Roasted, Peeled, Seeds and Steams Removed, Course Chopped
1 Cup	Peppers, Yellow Bell, Roasted, Peeled, Seeds and Steams Removed, Course Chopped
1/2 Tsp.	Mesquite Barbecue Spice
5 Tbsp.	Cider Vinegar
2 Tbsp.	Tomato Paste
1 Tsp.	Salt, Kosher
1 Tsp.	Pepper, Black, Table-Grind
1/4 Tsp.	Crushed Red Pepper Flakes
1 Cup	Water
1 Ea.	Bay Leaf
1 Tsp.	Worcestershire Sauce
1/2 Tsp.	Franks Red Hot Sauce

### Preparation

- Heat bacon fat in a 3 quart stockpot; add onions and garlic, then sauté until tender.
- Add remaining ingredients to the contents of the stockpot, bring to a boil, reduce heat and simmer for approximately 20 minutes.
- Remove sauce from heat, remove bay leaf from sauce and discard, carefully pour sauce into blender and puree until very smooth.
- Pour sauce into a food safe container, cool and store in refrigerator until needed.

[www.visitshenandoah.com](http://www.visitshenandoah.com)



AMARK, an authorized concessioner of the National Park Service, operates the lodging and dining facilities inside Shenandoah National Park.