

Guava BBQ Sauce

Add all the ingredients to a medium-size pot and bring it to a boil on medium-high heat. Reduce the heat to low or medium-low and simmer for about 20 minutes or until it thickens. Season with salt and pepper to taste. Let cool and serve.

1/2 cup water

1/3 cup apple cider vinegar

1/4 cup rum (optional)

3 tablespoon lemon juice

1 tablespoon soy sauce

2 teaspoons Worcestershire sauce

1 tablespoon dehydrated onion (or 2 tablespoons minced white onion)

2 cloves of garlic finely minced

1 teaspoon ground ginger (or 1 tablespoon fresh grated ginger)

3 tablespoons tomato paste

1 cup guava paste cut into small pieces (or Guava Nectar)

Add: salt and pepper to taste