

Prickly Pear Grill Sauce

Ingredients

1/2 C Prickly Pear Puree – 3 prickly pears halved and strained
1/2 C unfiltered cider vinegar
1/4 C Worcestershire sauce
2 tablespoons olive oil
2 stalks celery chopped
1 large shallot or small onion chopped
1 clove smashed garlic
Squirt of lemon juice
Salt and pepper to taste

Instructions

1. Add all ingredients except pear puree, lemon and salt and pepper to a small sauce pan and simmer over medium heat for 10-15 minutes or until vegetables are soft.
2. Remove from heat and let rest 10 minutes.
3. Puree in food processor and return to sauce pan. Add puree and simmer 5 minutes.
4. Add squirt of lemon and salt & pepper to taste.

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