

Pelican Pub & Brewery -- Pacific City

2014 Professional Entry Great Albacore Tuna BBQ Champtionship

Watermelon Habanero BBQ Sauce

Yield: 2 quarts

Ingredients:

- 1/2 Watermelon
- 2 Habanero Peppers
- 6 Ounces Mustard
- 1 Cup Brown Sugar
- 2 Ounces Molasses
- 2 Cups Ketchup
- 1 Ounce Sriracha Sauce

Puree watermelon and habanero in food processor until smooth.

In a large sauce pan, combine pureed watermelon/hobonero with remaining ingredients.

Bring to a simmer and cook for 20 minutes.

Cool, label, and date.