

## Cider Barbeque Sauce

### Ingredients

¼ cup yellow onion, finely diced  
1 tbsp garlic, minced  
2 tbsp olive oil  
1 tbsp chili powder  
1 tsp cumin  
1 tbsp black pepper  
2 tsp salt  
1 tsp dried oregano  
½ cup brown sugar  
¼ cup apple cider vinegar  
¼ cup Creole mustard  
¼ cup ketchup  
2 tsp Worcestershire sauce

### Method

In a sauce pan over medium heat, add the olive oil, onion and garlic and cook until transparent, about 5 minutes. Add all of the dry ingredients to the sauce pan and cook for another minute. Add the remaining ingredients and bring to a simmer and cook on low for 5 minutes, stirring frequently.

Barbeque sauce may be stored in the refrigerator for up to a week.