

## **Pomegranate Barbecue Sauce**

(makes approx. 16 oz.)

- 1 lb. Bonewerks Culinarte Demi Glace de Veau Elite
- 1 cup Prepared Barbecue Sauce
- 1/4 cup Pomegranate Molasses
- 1/4 cup Fresh Lime Juice
- 1 tbsp. Barbecue Dry Spice or Rub

**HEAT** Bonewerks Culinarte Demi Glace de Veau Elite, barbecue sauce, pomegranate molasses, lime juice and barbecue dry spice in a saucepan. Simmer for 7 to 8 minutes.