

# Cooking School

with the London Chef

## Ancho BBQ Sauce

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for for the best outcome.

### Ingredients

¼ cup brown sugar  
2 tbsp white vinegar  
2 tbsp canned chipotle  
1 cup crushed tomato  
1 tsp cumin  
½ tsp cinnamon  
1 tsp black pepper  
1 clove garlic

### Cooking Equipment

Knife  
Cutting board  
Small pot  
Wooden spoon  
Olive oil  
Salt

*\*GF, DF, vegan*