

Wojapi BBQ Sauce

- 2 cups Berries, I personally used; blueberries, black berries, and raspberries because I was going for a tangy, savory, sweet with a little spicy kick.
- 3 tbsp Honey
- ¼ -1/2 cup water
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- ½ tsp Smoked Paprika
- 1 tsp Lemon Juice
- Flaky salt and freshly ground pepper to taste.

Wojapi sauce is a Native American sauce made from berries, blueberries, blackberries, chokeberries, and cranberries to name a few. One of things I love the most about this sauce is there is no right or wrong berry to use, just your personal preference.

Another added bonus is, you decide on the sauces' tone, whether it is spicy, tart, tangy or more on the sweeter side, its all about what you like! It can also be used in so many ways. Its crazy how one sauce can be so universal, but not surprising coming from the Native Americans, they have an amazing culture and resourcefulness when it comes to their cuisine!

Directions

As I have mentioned above, this sauce is extremely universal. But we are going to focus on using it as a BBQ sauce. So with that said, let's get to it!

In a medize saucepan on medium hi heat add berries, honey, lemon juice, and water and bring to a constant simmer and cook till berries have popped or soften, making sure not to burn the mixture by adding water IF needed.

Once most of the berries are cooked down and smushed, allow the sauce to thicken a little, reduce heat to medium low.

Once sauce has thickened to your desire, add garlic powder, onion powder, smoked paprika, ground pepper and salt to taste.

I also add 2-3 whole dried chilies to my mixture for the spice (when using as a BBQ sauce) and remove them before serving or applying as a BBQ sauce.

You can adjust your spices to suit your personal preference and purpose for Wojapi sauce.

Once you have your desired outcome of flavor, remove sauce from heat, with a immersion blender or transfer to a standard blender, on pulse blend sauce till smooth.

Once sauce is smooth, transfer to jar or bowl to apply on to chicken, pork, elk, bison, duck, deer, etc.

Like I said, this is a very universal sauce.

NOTE: Wojapi is also used on/for deserts, dips, and toppings. Its base literally has so many uses, it really is all what YOU make of it!