

# Smoky Chipotle Tomato Sauce

2-3 Garlic Cloves  
200g red apple  
80g onion  
800g fresh tomatoes  
100g tomato paste  
1 to 2 adobe chipotle (or to taste)  
2 bay leaves  
100g apple cider vinegar  
150g brown sugar  
1 tbsp liquid smoke  
1 heaped tsp smoked paprika  
1 tsp salt

Add garlic, apple and onion and chop on **Speed 7 for 5 seconds**.

Add tomatoes and chop on **Speed 6 for 5 seconds**.

Add remaining ingredients and cook for **60 minutes at 100° Speed 2**.

Slowly blitz by going to **Speed 5 for 10 seconds** then gradually taking the speed up to **9 for 1 minute**.

Great for a BBQ, sandwiches/scrolls, pizza topping or with a pie.