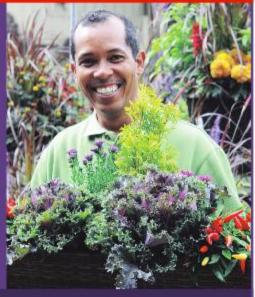
# We re Open Victoria Day

See our work at MiracleMethod.com/brampton

Monday, May 23rd 7:00am - 6:00pm!



Let the experts at Sheridan Nurseries help you create an annual container garden masterpiece for your outdoor dream-scape.



Designing Seasonal Inspirations...



## Sheridan Nurseries

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### **HOME AND GARDEN**

### This spicy barbecue baste will have you feeling saucy

Ditch the bottled stuff, and get saucy with this sweet and spicy barbecue baste. Perfect on ribs, steak, chicken or mixed into a burger, you can customize the spiciness to your liking. Like any barbecue sauce, to avoid burning be mindful by grilling over indirect heat, or slather it on during the last few minutes.

### Spicy Beer and Peanut Butter BBQ

Prep time: 10 minutes Cooking time: 20 minutes Makes: 21/3 cups (575 mL)

#### Ingredients

- 1 tbsp (15 mL) peanut oil
- 1/2 cup (125 mL) onion, finely diced
- · 2 garlic cloves, minced
- 1 1/4 cup (300 mL) ketchup
- 3/4 cup (175 mL) beer
- 1/2 cup (125 mL) peanut butter, preferably crunchy

- 1/2 cup (125 mL) brown sugar
- 1/4 cup (60 mL) cider vinegar
- 1/4 cup (60 mL) fancy molasses
- 2 tbsp (30 mL) Worcestershire sauce
- 1 large canned chipotle pepper in adobo sauce, minced
- 1 tbsp (15 mL) hot pepper sauce, preferably chipotle-style

#### Directions

- 1. Pour oil into a large saucepan over medium heat. Once the oil is hot, add onion and garlic, stirring just until soft.
- 2. Add remaining ingredients to saucepan and whisk until smooth. Bring sauce to a boil, stirring frequently.
- 3. Reduce heat and simmer gently, stirring occasionally, for 20 to 25 minutes. Sauce will thicken more upon cooling.

Additional recipes can be found at www. peanutbureau.ca.







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