



## Orange Mango BBQ Sauce

### Ingredients

- 1 tablespoon [Fustini's Medium SELECT olive oil](#)
- 1/2 onion, minced
- 1 jalapeno, seeded and minced
- 2 garlic cloves, minced
- 3 tablespoons [Fustini's Mango Balsamic](#)
- 3 tablespoons [Fustini's Iron Fish Honey Vinegar](#)
- 1 15-ounce can tomato sauce
- 1/4 cup brown sugar
- 2 tablespoons [Pineapple Mango Habanero Jam](#)
- salt and pepper

### Directions

#### Step 1.

Heat a medium saucepan over medium-high heat. Add Fustini's olive oil and then add onion and stir until caramelized and reduced by half. Add Jalapeno and garlic and cook for 30 seconds. Add the Fustini's vinegars and stir. Add the rest of the ingredients and stir again to combine. Reduce heat to low and simmer until thickened, stirring occasionally 25-30 minutes.