



## Texas Mop Sauce

### Ingredients

- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- 1 cup sweet onion, diced
- 2 tablespoon shallot, minced
- 1 tablespoon garlic, minced
- 1 tablespoon fresh ground black pepper
- 1 bottle beer
- 2 cup molasses
- 1 cup [Black Sheep Worcestershire](#)
- 1/2 cup [Fustini's 12 Year Traditional balsamic vinegar](#)
- 2 tablespoons [Horseradish Maple Mustard](#)
- 1 tsp ground cayenne (optional)
- corn starch slurry
- fresh lime juice
- salt

### Directions

#### Step 1.

Place a large skillet over moderate heat. When very hot, carefully add olive oil and onions and toss to coat. Caramelize onions, stirring often until dark brown. Add shallot, onion and black pepper and cook another few minutes being careful not to burn the garlic. Add beer and stir to deglaze. Cook beer until reduced by half. Add molasses, Worcestershire, vinegar, mustard and cayenne and bring to a boil. Thicken slightly with corn starch slurry then season with fresh lime juice and salt.