

Root Beer BBQ Sauce

2 tablespoons canola oil
1 sweet onion, such as Vidalia, finely chopped
2 tablespoons finely grated fresh ginger
2 cloves garlic, finely chopped
2 teaspoons smoked Spanish paprika
2 cups good-quality root beer
2 cups ketchup
Scant 1/4 cup light brown sugar
2 tablespoons molasses
Juice and finely grated zest of 1 lemon
Kosher salt and freshly ground black pepper
Canola oil, for brushing

Heat the oil in a medium saucepan over medium heat, add the onions and cook until soft. Add the ginger and garlic and cook for 1 minute. Add the paprika and cook for 1 minute. Stir in the root beer and cook until reduced by half. Add the ketchup, brown sugar and molasses and cook over low heat until the flavors meld and the sauce reduces, stirring occasionally, about 30 minutes. Add the lemon juice and zest and season with salt and pepper.