

SASKATOON REDUCTION SAUCE

1/2 - 2/3 cup Saskatoon berry syrup
1 Tbsp prepared horseradish
1 clove garlic, minced
1 tsp Dijon mustard
1 tsp chili powder
1 Tbsp olive oil

Combine in a food processor and pulse until smooth. Use 1/3 of the sauce as a marinade with your meat (1-2 hrs). While cooking the meat use the marinade sauce as a glaze on the meat, basting every 10-20 mins until the meat is done.

Reheat remaining 2/3 of marinade and add some fresh or frozen Saskatoon berries. Simmer and reduce sauce, maybe 10-15 mins. At this point it can either be drizzled over your cooked meat before serving or put in a dish and used as a condiment.

Excellent with any type of meat but particularly good with beef tenderloin, bison. Also goes well with pork loin.

- Make sure to keep basting sauce and your finished condiment separate so not to cross contaminate.

Original recipe comes from High Plains: The Joy of Alberta Cuisine by Cinda Chavich