

Bar B Q Sauce...

Ingredients:

¼ lb. butter
¾ cup minced Onion
½ cup minced Garlic
zest of 2 lemons
5 tbsp. fresh Lemon Juice
4 ¼ cups Ketchup
1 cup Tomato Juice
¾ cup Light Brown Sugar
6 tbsp. Molasses
½ cup Chili Powder
4 tbsp. White Wine Vinegar
1 ½ tbsp. Chipotle Puree
pinch of Kosher Salt
½ cup Worcestershire Sauce



Directions:

Melt butter in a large pot over medium heat. Add onions and cook for 5 minutes. Add garlic and cook for another 5 minutes. Stir in lemon zest, lemon juice ketchup, tomato juice, brown sugar, molasses, Worcestershire, chili powder, vinegar, chipotle puree and salt.

Add 3 cups cold water, bring to a boil, lower heat and simmer for 30 minutes.

Makes 4 quarts

Plenty to share with family and friends!!