

BARBECUE SAUCE **MINNIE AND BO WAFFORD**

Makes 1 quart

2 tblsp. Butter

1 medium onion – peeled and finely chopped

1 tsp. minced garlic

½ cup dark brown sugar

¼ tsp ground black pepper

½ tsp salt

1 ½ tblsp. Dijon mustard

1 tblsp cider vinegar

1 tblsp. fresh lemon juice

3 tblsp. worchestershire sauce

2 cups ketchup

2 cups water

Heat the butter in a saucepan, and when hot add the onion and garlic. Saute over medium heat for 5 minutes, until the onion is translucent, then add the brown sugar, pepper, salt, and mustard. Stir constantly over low heat for 2 minutes, then add the remaining ingredients.

Bring to a boil over medium heat and simmer, stirring occasionally, for 15 to 20 minutes.

NOTE: The sauce can be stored in the refrigerator in jars with tight fitting lids for up to 3 months.