

BBQ Sauce

Janie M

2 Cups Heinz Ketchup

1/2 Cup Heinz Raw Apple Cider Vinegar

1/4 Cup Lea & Perrins Original Worcestershire Sauce

$\frac{3}{4}$ Cup C & H Dark Brown Sugar

2 Tablespoons Grey Poupon Dijon Mustard or Maille Dijon Mustard

1 Tablespoon McCormick Smoked Paprika

2 Teaspoons McCormick Ground Cumin

Fresh Ground Black pepper & Himalayas Salt to TASTE

1 small Fresh Yellow onion, chopped

5 Fresh Garlic cloves, chopped

1-2 Teaspoon Flatiron Pepper Co. Hatch Valley Green Chile Flakes or
Pepper Palace CHOCOLATE HABANERO HOT SAUCE

1 Cup Water use from the pull Pork shoulder cook in cock Pot or
Swanson Beef Broth, add more if too thick after 30 minutes simmer.

Sauté onion until almost translucence then add fresh garlic. Do not burn
the garlic. Combine all ingredients in a saucepan, bring to a boil then
lower the heat & simmer covered for 30 minutes or until sauce is
thickened.

Add more seasonings to taste if desired, then remove from heat. Cool
completely to room temperature then cover & store in the refrigerator
up to 2 weeks.

Love using this recipe for Ribs, Pull Pork, Meatballs & my favorite
Hillshire Farm Lit's Smokies.

Using brand name products are quality ingredients than cheaper brands
which have different taste/flavors.