

BARBECUE SAUCE

There are three main keys to a successful barbecue: patience, smoke, and a great sauce. This sauce evolved over the course of many years, and has remained essentially unchanged for the last 10 or so. Why mess with perfection! This sauce goes great with beef, pork and chicken, and makes the kitchen smell great as it simmers. Please feel free to play with this recipe and vary the ingredients for your own brand of perfection.

1 cup Ketchup

½ cup Vinegar

½ teaspoon Garlic Powder

½ teaspoon Dried Mustard

2 Tablespoons Brown Sugar

2 Tablespoons Worcestershire Sauce

4 Tablespoons finely chopped Onion **OR** 2 Tablespoons Dried Minced Onion

1/8 teaspoon Cayenne Pepper (+/-)

Mix all ingredients together in a saucepan over medium high heat, stirring constantly until it comes to a boil. Reduce heat and boil gently, stirring occasionally for at least 15 minutes to bring out all the flavors. I like to simmer it for 30 minutes to an hour to thicken it up a bit.

Generally, barbecue sauces should be put on the meat for the last 30 minutes of cooking. The sugar in the sauce and ketchup is susceptible to burning if you're not careful.