

# BBQ Sauce

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Measure	Ingredients
1/4 cup	Olive oil
1 cup	Onion, minced
1 clove	Garlic, crushed
1 T	Chicken base
60 ounces	Ketchup
3/4 cup	Brown mustard
3/4 cup	Brown sugar
1/2 cup	Molasses
1/2 cup	Cider vinegar
3 T	BBQ spice blend (rub)
3 T	Dry mustard
2 tsp	Worcestershire sauce
1 tsp	Black pepper

## Method

1. In a stock pot over medium heat sauté the onion and garlic in the oil until translucent.
2. Stir in the chicken base. Cook and stir for 2 minutes.
3. Add the remaining ingredients.
4. Continue to cook and stir just until the sauce begins to simmer.
5. Reduce the heat to low.
6. Cook at a very low simmer for 15-20 minutes.
7. Cool the sauce and chill overnight to blend the flavors.
8. Makes about 3 quarts of thick sauce.

## Notes

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Use your favorite BBQ spice blend/rub.

Adjust the ketchup to desired taste.