

# Barbecue Sauce III

Andy Schumacher

The Church of St. Michael and St. George - St. Louis, MO - 1985

*1/2 pound butter, melted  
1 can (10 ounce) Ro-Tel  
tomatoes, puree'd in a  
blender  
1 pint cider vinegar  
1/2 bottle (10 ounce)  
Worcestershire sauce  
2 tablespoons to 1/2 cup  
brown sugar (to taste)  
1 tablespoon onion juice  
2 cloves garlic, minced  
dash pepper  
Tabasco sauce (optional)*

In a heavy saucepan, combine the butter, Ro-Tel tomatoes, vinegar, Worcestershire, brown sugar, onion juice, garlic and pepper. Bring to a boil. Taste and correct the seasonings. Add Tabasco sauce, if desired. No need to refrigerate.

*This is a marinade and grilling sauce, not a "serve at the table" sauce.*

*Mixed half and half with melted plum jelly or currant jelly, it makes a wonderful grilling glaze for wild ducks, lamb or pork.*

*This is a superb barbecue sauce.*

---

Per Serving (excluding unknown items): 1710 Calories; 184g Fat (92.4% calories from fat); 2g Protein; 32g Carbohydrate; trace Dietary Fiber; 497mg Cholesterol; 1954mg Sodium. Exchanges: 1/2 Vegetable; 37 Fat; 2 Other Carbohydrates.