

Widener Family Barbeque Sauce

Mrs Walter R Crump

St Timothy's - Hale Schools - Raleigh, NC - 1976

2 cloves garlic or garlic powder
2 bottles (5 ounce ea) Worcestershire sauce
1 jar (4 ounce) prepared mustard
3 tablespoons (one lemon) lemon juice
1 teaspoon salt
1 cup salad oil
2 bottles (14 ounce ea) catsup
1 bottle (4 ounce) tabasco sauce

Peel the garlic. Crush. Place in a blender.

Add the lemon juice and salt. Stir well or pulse. Add the catsup, Tabasco, mustard and Worcestershire. Stir well or pulse. Blend in the salad oil slowly. (An electric blender will homogenize if the salad oil is added very slowly.

(The sauce stores well and is excellent for chicken or pork.)

Per Serving (excluding unknown items): 2180 Calories; 219g Fat (85.6% calories from fat); 5g Protein; 78g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 3043mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 4 1/2 Fruit; 43 1/2 Fat; 1 Other Carbohydrates.