

Best Barbeque Sauce You've Ever Tasted

Karen Hemstock - Minneapolis, MN
Treasure Classics - National LP Gas Association - 1985

Yield: 2 quarts

2 cups cooking oil
1 cup vinegar
2/3 bottle Liquid Barbecue
Smoke®
2 cans (16 ounce ea)
tomato sauce
2 cans (6 ounce ea) tomato
paste
4 tablespoons brown sugar
1 tablespoon salt
2 teaspoons pepper
1 tablespoon meat
tenderizer
4 tablespoons
Worcestershire sauce
12 cloves peeled garlic

Preparation Time: 10 minutes

30 minutes

Place all of the ingredients in a four-quart stainless steel pot. Stir to combine all of the ingredients. Simmer for 1/2 hour, stirring occasionally to keep all of the ingredients mixed.

It is best that the meat is marinated overnight before cooking. Brush on the meat while cooking.

Best when served with beef, pork or chicken.

Place in glass jars and refrigerate for up to six months. The sauce can also be frozen.

Do Not Reuse the Sauce.

Per Serving (excluding unknown items): 4460 Calories; 439g Fat (85.4% calories from fat); 18g Protein; 150g Carbohydrate; 19g Dietary Fiber; 1mg Cholesterol; 12273mg Sodium. Exchanges: 0 Grain(Starch); 16 Vegetable; 87 1/2 Fat; 4 Other Carbohydrates.