## **Blue Mountain Barbeque Sauce**

Winn-Dixie

Servings: 6

1 cup ketchup
3/4 cup coffee
1/4 cup brown sugar
1/4 cup cider vinegar
2 tablespoons Worcestershire sauce
2 tablespoons cooking oil
1/2 teaspoon hot sauce

In a medium non-aluminum sauce pan, combine ketchup, coffee, brown sugar, cider vinegar, Worcestershire sauce, oil and hot sauce.

Bring to a boil over medium-high heat.

Reduce the heat and simmer, stirrin occasionally, for 8 to 10 minutes or until slightly thickened.

Cool.

Per Serving (excluding unknown items): 111 Calories; 5g Fat (35.5% calories from fat); 1g Protein; 18g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 537mg Sodium. Exchanges: 0 Vegetable; 1 Fat; 1 Other Carbohydrates.