

Chili-Beer Barbecue Sauce

Taste of Home Simple & Delicious - August 2011

Servings: 8

Preparation Time: 40 minutes

Start to Finish Time: 20 minutes

Grill Time:

1 1/2 cups beer or nonalcoholic beer

1 small onion, chopped

3/4 cup chili sauce

2 tablespoons soy sauce

1 tablespoon brown sugar

2 teaspoons chili powder

2 cloves garlic, minced

1/4 teaspoon cayenne pepper

1/4 teaspoon ground mustard

1/8 teaspoon ground cumin

In a small saucepan, combine the beer, onion, chili sauce, soy sauce, brown sugar, chili powder, cloves, cayenne, mustard and cumin. Bring to a boil.

Reduce heat and simmer, uncovered, for 25 to 30 minutes or until thickened.

Per Serving (excluding unknown items): 20 Calories; trace Fat (6.7% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 270mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat; 0 Other Carbohydrates.