

Sauces

Cider-Vinegar Barbecue Sauce

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Southern Living Best Barbecue Recipes - June 2011

Preparation Time: 10 minutes

Cook time: 7 minutes

1 1/2 cups cider vinegar

1/3 cup firmly packed brown sugar

1/4 cup ketchup

1 tablespoon hot sauce

1 teaspoon browning and seasoning sauce

1/2 teaspoon salt

1/2 teaspoon onion powder

1/2 teaspoon pepper

1/2 teaspoon Worcestershire sauce

In a medium saucepan, stir together all of the ingredients.

Cook over medium heat for 7 minutes, stirring constantly or until the sugar dissolves..

Store in an airtight container in the refrigerator for up to one week.

Yield: 2 cups

Per Serving (excluding unknown items): 371 Calories; trace Fat (0.6% calories from fat); 1g Protein; 104g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2206mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fat; 7 Other Carbohydrates.