

Clergymans Barbecue Sauce

Jim D'Wolf

The Church of St. Michael and St. George - St. Louis, MO - 1985

*1 can tomato soup
1 can tomato sauce
1/2 cup blackstrap
molasses
1 1/2 teaspoons paprika
1 tablespoon grated orange
peel
1/2 teaspoon pepper
1/4 teaspoon mashed garlic
1/2 cup wine vinegar
1/2 cup dark brown sugar
1/4 cup cooking oil
1 tablespoon green onions
1 tablespoon dry mustard
1 tablespoon
Worcestershire sauce*

Place all the ingredients in a saucepan. Bring to a boil.

Reduce the heat and simmer for 20 minutes.

(When using, brush the sauce on both sides of the meat or poultry during the last 15 minutes of grilling.)

Per Serving (excluding unknown items): 1509 Calories; 59g Fat (33.3% calories from fat); 8g Protein; 256g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 2462mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 3 Vegetable; 0 Fruit; 11 1/2 Fat; 14 1/2 Other Carbohydrates.