
Ginger BAR-B-Q Sauce

Barbara Olson - Dayton Hudson Central

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1/4 cup soy sauce

1 clove garlic OR 1/8 teaspoon minced garlic

1/2 bottle (14 ounce) ketchup

2 tablespoons wine vinegar

1/4 cup sugar

1 1/2 teaspoons ginger

In a small saucepan over medium heat, combine the soy sauce, garlic, ketchup, vinegar, sugar and ginger.

Heat to boiling. Reduce the heat. Simmer for 15 minutes.

Store in a glass jar in the refrigerator.

Serve hot or cold.

(Great with pork chops and chicken.)

Condiments, Sauces

Per Serving (excluding unknown items): 253 Calories; trace Fat (0.8% calories from fat); 4g Protein; 62g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 4205mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 0 Fat; 3 1/2 Other Carbohydrates.