
Hickory Barbecue Sauce

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 bottle (20 ounce) ketchup

1/2 cup water

1/4 cup cider vinegar

1 tablespoon packed brown sugar

1 tablespoon Worcestershire sauce

1 teaspoon salt

1 teaspoon onion powder

1/2 teaspoon liquid smoke flavoring

1/8 teaspoon garlic powder

In a blender or food processor, blend all of the ingredients until smooth.

Store in the refrigerator.

(Use on ribs, chicken, pork chops or beef brisket. Also good on sandwiches.)

Yield: 3 cups

Condiments, Sauces

Per Serving (excluding unknown items): 97 Calories; trace Fat (0.8% calories from fat); 1g Protein; 26g Carbohydrate; trace Dietary Fiber; trace Cholesterol; 2476mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 1 1/2 Other Carbohydrates.