

Root Beer BBQ Sauce

Food Network Magazine - June 2011

1 can (12 oz) root beer

1/2 cup ketchup

1/4 cup lemon juice

1/4 cup orange juice

2 tablespoons barbecue sauce

2 tablespoons brown sugar

2 tablespoons Worcestershire sauce

1 tablespoon molasses

1/2 teaspoon ground ginger

In a sauce pan, combine the root beer, ketchup, lemon juice, orange juice, barbecue sauce, brown sugar, Worcestershire, molasses, and ginger.

Simmer until thick, stirring, for 45 minutes.

Per Serving (excluding unknown items): 354 Calories; 1g Fat (2.7% calories from fat); 4g Protein; 89g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1992mg Sodium. Exchanges: 0 Grain(Starch); 1 Fruit; 0 Fat; 5 Other Carbohydrates.