

Susie`s Ranch Barbecue Sauce South Dakota

Susan Dauwen - Lemmon, SD

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Yield: 1 pint

*1 small onion
3 tablespoons margarine
1 cup catsup
1 cup chili sauce
2 tablespoons liquid smoke
flavoring
2 tablespoons
Worcestershire sauce
2 tablespoons brown sugar
2 tablespoons lemon juice
4 tablespoons honey
1 clove garlic, minced
4 tablespoons dry red wine
or cooking sherry (optional)*

Preparation Time: 15 minutes

Cook Time: 12 minutes

in a microwave oven, saute' the onion in margarine in a two-quart casserole until tender.

Add the rest of the ingredients. Cook on HIGH for 10 minutes.

Keep refrigerated.

Per Serving (excluding unknown items): 1012 Calories; 36g Fat (29.4% calories from fat); 8g Protein; 184g Carbohydrate; 10g Dietary Fiber; 1mg Cholesterol; 3717mg Sodium. Exchanges: 2 Vegetable; 0 Fruit; 7 Fat; 11 Other Carbohydrates.