

Barbecue Sauce III

Andy Schumacher

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*1/2 pound butter, melted
1 can (10 ounce) Ro-Tel
tomatoes, puree'd in a
blender*

*1 pint cider vinegar
1/2 bottle (10 ounce)
Worcestershire sauce
2 tablespoons to 1/2 cup
brown sugar (to taste)
1 tablespoon onion juice
2 cloves garlic, minced
dash pepper
Tabasco sauce (optional)*

In a heavy saucepan, combine the butter, Ro-Tel tomatoes, vinegar, Worcestershire, brown sugar, onion juice, garlic and pepper. Bring to a boil. Taste and correct the seasonings. Add Tabasco sauce, if desired. No need to refrigerate.

*This is a marinade and
grilling sauce, not a "serve
at the table" sauce.*

*Mixed half and half with
melted plum jelly or currant
jelly, it makes a wonderful
grilling glaze for wild ducks,
lamb or pork.*

*This is a superb barbecue
sauce.*

Per Serving (excluding unknown items): 1710 Calories; 184g Fat (92.4% calories from fat); 2g Protein; 32g Carbohydrate; trace Dietary Fiber; 497mg Cholesterol; 1954mg Sodium. Exchanges: 1/2 Vegetable; 37 Fat; 2 Other Carbohydrates.