



### Ingredients:

- 1 cup applesauce
- 1/2 cup ketchup
- 2 cups unpacked brown sugar
- 6 tablespoons lemon juice
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon ground cinnamon

## Applesauce Barbeque Sauce

Makes: 28 servings (3 1/2 cups each)

Prep Time: 10 minutes

Cook Time: 20 minutes



## DROP, SWAP AND GO™

Visit [bluerhino.com](http://bluerhino.com) for grilling recipes and Rhino locations near you

FOLD HERE



### Directions:

1. In a saucepan over medium heat, mix applesauce, ketchup, brown sugar, lemon juice, salt, pepper, paprika, garlic powder, and cinnamon.
2. Bring mixture to a boil.
3. Remove from heat, and cool completely.
4. Use to baste the meat of your choice.

*Recipe and photo courtesy of Allrecipes.com.*

## Applesauce Barbeque Sauce

Makes: 28 servings (3 1/2 cups each)

Prep Time: 10 minutes

Cook Time: 20 minutes



## DROP, SWAP AND GO™

Visit [bluerhino.com](http://bluerhino.com) for grilling recipes and Rhino locations near you

