



Sweet 'n' Spicy BBQ Sauce

Makes: 64 servings

Prep Time: 15 minutes

Cook Time: 15 minutes



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Ingredients:

- 2 cups packed brown sugar
- 2 cups ketchup
- 1 cup water
- 1 cup cider vinegar
- 1 cup finely chopped onion
- 1 (8 ounce) can tomato sauce
- 1 cup corn syrup
- 1 cup molasses
- 1 (6 ounce) can tomato paste
- 2 tablespoons Worcestershire sauce
- 1 tablespoon garlic pepper blend
- 1 tablespoon liquid smoke flavoring (optional)
- 1 tablespoon prepared mustard
- 1 teaspoon onion salt
- 1 teaspoon celery salt

Directions:

1. In a large saucepan, combine all ingredients.
2. Bring to a boil.
3. Reduce heat; simmer, uncovered, for 15 minutes
4. Remove from the heat.
5. Let cool.
6. Use a basting brush to apply to the meat.

Recipe and photo courtesy Allrecipes.com.