

THE NIAGARA PARKS COMMISSION EDGEWATERS TAP & GRILL

BBQ Sauce – Texas Style

Ingredients

Yield: 1 Litre

| | | |
|---|------|----------------------|
| 2 | btl | Ketchup |
| ¼ | cup | Molasses |
| 3 | Tbsp | Brown Sugar |
| ¼ | tsp | Cumin |
| ¼ | tsp | Black Pepper |
| ½ | tsp | Chili Powder |
| ¼ | cup | Dijon Mustard |
| 1 | oz | Tomato Paste |
| 1 | oz | Worcestershire Sauce |
| 1 | tsp | Garlic – chopped |
| ¼ | cup | Onions – ¼” diced |
| 1 | tsp | Vegetable Oil |
| ¼ | lb | Margarine |
| 2 | tsp | Liquid Smoke |
| 2 | tsp | Cider Vinegar |

Method

- Sautee garlic and onions in vegetable oil for 10 minutes.
- Add remaining ingredients (except Margarine & 1 tsp Liquid Smoke) and simmer for 45 minutes.
- Turn off heat and add Margarine and remaining 1 tsp Liquid Smoke.
- Cool, cover, label, date and refrigerate.