

Grampa Dave's Texas Chainsaw Bar-B-Que Sauce



Submitted by: DPD1955

Rated: 5 out of 5 by 37 members

Prep Time: 15 Minutes

Cook Time: 45 Minutes

Ready In: 1 Hour

Yields: 20 servings

"A spicy-sweet sauce that has won rave reviews from all who have tried it."

INGREDIENTS:

1 tablespoon butter	1 slice lemon
1/2 medium onion, finely chopped	1/2 cup real maple syrup
1 garlic, minced	2 tablespoons Worcestershire sauce
1/4 cup orange juice	1 cup ketchup
1/2 cup cider vinegar	2 tablespoons molasses
1 tablespoon fresh lemon juice	2 tablespoons brown sugar

1 tablespoon dry mustard	1/4 teaspoon ground cumin
1/2 teaspoon salt	1/4 teaspoon paprika
1/4 teaspoon red pepper flakes	

DIRECTIONS:

1. Melt butter in a large saucepan over medium heat. Add the onion and garlic; cook and stir until tender, about 5 minutes. Stir in the orange juice, cider vinegar, lemon juice, lemon slices, maple syrup, Worcestershire sauce, ketchup, molasses, and brown sugar. Season with dry mustard, salt, red pepper flakes, cumin and paprika. Simmer for 45 minutes to 1 hour. Remove lemon slices before using.

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