

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

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Rated: ★★★★★

Prep Time: 15
Minutes

Ready In: 1
Hour

Submitted By: Grampa
Dave

Cook Time: 45
Minutes

Servings: 40

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

INGREDIENTS:

2 tablespoons butter	1/4 cup Worcestershire sauce
1 medium onion, finely chopped	2 cups ketchup
2 garlic, minced	1/4 cup molasses
1/2 cup orange juice	1/4 cup brown sugar
1 cup cider vinegar	2 tablespoons dry mustard
2 tablespoons fresh lemon juice	1 teaspoon salt
2 slices lemon	1/2 teaspoon red pepper flakes
1 cup real maple syrup	1/2 teaspoon ground cumin
	1/2 teaspoon paprika

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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Makes planning
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-- Angela Sackett



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