

Hot & Spicy Barbecue Sauce

Good for lamb pork beef chicken.

2 Tblsp oil
1 onion chopped
2 cloves garlic minced
2 tsp chili powder
1 1/2 tsp salt
1 tsp pepper
1 can tomato sauce
(10 oz)

1/2 cup water
1 cup ketchup
1/2 " br. sugar
1/4 " cider vinegar
1 tblsp prep. mustard
1/2 tsp tabasco sauce
1 tblsp Worcestershire
sauce

Heat oil & cook garlic & onion till
soft - do not brown.

Blend in remaining vegies &

Serrano 15 to 20 mins - (3 cups)

Beer Barbecue Sauce & Marinade

1 cup prepared barbecue sauce 2 tbsp red wine vinegar

1 cup ketchup

1/2 tsp pepper

1 tbsp Worcestershire sauce

1/4 cup honey or molasses

1 tsp Tabasco

2 cloves garlic

2 tbsp lemon juice

2 minced onion

Place rest in marinade &

2/3 cup beer

let stand at room temp for 1 or 2 hours refrigerate
overnite. Use same for basting (3 cups)