

# TANGY BARBECUE SAUCE

**From the kitchen of Mary C. Plona**

Category: CONDIMENT

Preparation time: 20 min

Servings: 2 qts

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## Ingredients

- 1/4 cup Pickling Spice
- 1 Qt Cider Vinegar
- 2 cups Water
- 2 cups Sugar
- 15 oz Tomato Sauce
- 14 oz bottle Catsup 1/4 tsp Hot Pepper
- 12 oz can Tomato Paste
- 1/2 cup Brown Sugar, packed
- 1/2 cup Butter or Margarine
- 1/4 cup Lemon Juice
- 1 Large Onion, sliced
- 2 tbsp Worcestershire Sauce

## Instructions

1 tbsp Salt, 1 tbsp Chili Powder, 1 tbsp Garlic Powder, 1 tbsp Crushed Red Pepper Flakes, & 1/4 tsp Hot Pepper Sauce. INSTRUCTIONS Measure pickl ing spice into small square of cheesecloth, gather cheesecloth around spice & tie ends together with string. Place in large kettle; add remaining ingredients & simmer 1 1/2 hrs. Remove cheesecloth. Store sauce, tightly covered, in refrigerator.

