

## BB'Q' Sauce

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Not our recipe – we've been making this BBQ sauce for about 20 years and don't remember where the recipe originally came from. Also see Bob's variation below!

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**Put the following ingredients in a blender and thoroughly mix.**

- 1/2 cup red wine vinegar
- 1/2 cup water
- 1 1/2 cups brown sugar
- 1 1/2 cups of catsup
- 1 1/2 teaspoons black pepper
- 2 teaspoons salt
- 2 teaspoons paprika
- 2 ½ tablespoons dry mustard
- 4 tablespoons Worcestershire sauce
- 2 dashes of hot pepper sauce

**Refrigerate what you don't use – it gets better with age.**

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02/13/2000 - A message from [Bob](#).

Just finished blending up a batch of your sauce. That is some good stuff and wanted to say thanks for sharing it.

I never leave anything alone (a bad habit of mine) so I took about a fourth of it and added a squirt of mustard, a tsp of chopped garlic and a good half shot of Jack Daniels. As Emeril would say...that kicked it up to notches unknown to mankind. Try doing this next time you make a batch and see what you think.

Thanks again,

Bob

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Posted by one feral kat on June 27, 2000 at 09:01:31:

In Reply to: Re: BBQ Sauce - buy or make posted by Gfw on June 27, 2000 at 06:02:44:

[http://yyyz.net/bge/R\\_bbq%20sauce.asp](http://yyyz.net/bge/R_bbq%20sauce.asp)

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