

# Debbie's Favorite BBQ Sauce



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 2 cups

2T butter	1c molasses	2T Dijon mustard
1 large onion, diced	1c orange juice, with pulp	2T Worcestershire sauce
8 garlic cloves, minced	1/4c brown sugar	2t Frank's Hot Sauce
2c spicy ketchup	1/4c bourbon	1T smoked paprika

In medium saucepan over medium heat, melt butter. Add onion and garlic and sauté until softened.

Add remaining ingredients, bring to a boil and then simmer 60 minutes.



Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

**Debbie Spangler ~ Certified Personal Chef**

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