

Debbie's Favorite BBQ Sauce



This sauce is great with steak, ribs, chicken and as the sauce for BBQ chicken pizza

Makes 2 cups

Modified from Food Network, Cooking with the Neely's

1T butter	2/3c molasses	2T yellow mustard
1 large onion, diced	1/2c apple cider	2T Worcestershire sauce
6 garlic cloves, minced	1/4c brown sugar	2t Frank's Hot Sauce
2c ketchup	1c beer	1T 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.

Prepare Ahead Tip

Keep refrigerated, tightly covered.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com