

Nana's BBQ Sauce

This recipe is easily altered for your special family members. For example, remove the chili pepper and smoke for the grandchildren who do not like it "Spicey" and give them their own special jar of Nana's BBQ Sauce. This recipe is especially good on pork ribs. **Rose Theriault Retired 2018.**

8 oz. tomato sauce

1 cup ketchup

2/3 cup light brown sugar

¼ cup molasses

2/3 cup red wine vinegar

2 tsp. hickory flavored liquid smoke (optional)

½ tsp. (smoked) paprika

½ tsp salt

¼ tsp onion powder

¼ tsp garlic powder

¼ tsp cayenne pepper

¼ tsp black pepper

1/8 tsp chili pepper

1/8 tsp ground mustard

1/8 tsp ground cinnamon

1. Mix until smooth the above ingredients in a pot.
2. Cook over medium heat, stirring frequently until it comes to a boil. Reduce heat and simmer for about 20 min. or until sauce is at your desired thickness.
3. Remove from heat and allow to cool. Sauce will thicken as it cools.
4. Store in fridge in jar for 3 weeks.