

BARBECUE SAUCE FOR PORK

Ingredients

1. 4 tbsp. minced onions
2. 1 c. tomato puree or Sauce
3. 3/4 c. water
4. 1 tsp. mustard
5. 3 tbsp. vinegar
6. 2 tbsp. hot sauce
7. 1 tsp. chili powder
8. 1/2 tsp. black pepper
9. 2 tbsp. sugar
10. 1/2 tsp. Salt
11. 1 tbsp. brown sugar
12. 1 tsp. celery seed
13. 1 tsp. Worcestershire sauce
14. 1/4 tsp. mint leaves
15. 1/8 tsp. ground ginger

Instructions

1. Mix all ingredients,
2. Simmer for approximately 30 minutes.
3. Mix with cooked, chopped pork.
4. Note: This sauce is good as a finishing sauce, not really good for dipping meat and then setting it by placing it in the oven, such as with ribs.