

# BARBECUE SAUCE FOR CHICKEN

## Ingredients

1. 1 large can tomato sauce
2. 1/2 cup soy sauce
3. 1/2 cup Worcestershire sauce
4. 1/2 cup honey
5. 1/2 cup lemon juice
6. 1/2 cup hot sauce
7. 1 tblsp salt
8. 1 tsp thyme
9. 1 tsp rosemary
10. 1 tsp marjoram
11. 1 tblsp black pepper
12. 1/4 cup garlic, minced or chopped
13. 1 large fresh onion
14. 1/4 cup dried onion, minced or chopped
15. 1/4 cup olive oil

## Instructions

1. Mix all ingredients in saucepan.
2. Bring to boil.
3. Lower heat and simmer 15 minutes.
4. Store in refrigerator until ready to use.
5. Note: I will include more than one Barbecue Sauce that can be used on chicken; some are more trouble than others. My choice usually depends on how much time I have to spend on making the sauce.