

BEEF BARBECUE SAUCE

Ingredients

1. 1 (16 oz.) can tomato Puree
2. 1/8 cup granulated onion
3. 1/4 cup olive oil
4. 1 (6 oz.) tomato paste
5. 1/2 tsp. ground thyme
6. 1/8 tsp. ground clove
7. 4 tbsp. maple syrup or Honey
8. 1 tsp. Dijon mustard
9. 1/8 tsp. allspice
10. 2 Tblsp. Red Wine Vinegar
11. 1 Tsp. Balsamic Vinegar
12. 1 tsp. salt
13. Hot pepper sauce (1/2 tsp. is hot)
14. 1 Tsp granulated garlic

Instructions

1. Mix all ingredients together.
2. In saucepan, simmer 45 minutes.
3. Strain or use as is.
4. Refrigerate unused portion.
5. For best results, meat should be dipped in the sauce, then placed on a baking sheet for a few minutes to set the sauce on the meat. Do not dip the meat in the portion of sauce that will be stored.