

House Made BBQ Sauce

Ingredients:

5 ½ Oz. Tomato Puree

11 Oz. Chili Sauce

3 ½ Oz. Hoisin Sauce

1 ½ Oz. Cider Vinegar

1 ½ Oz. Karo Syrup Light

½ Oz. Molasses

½ Oz. Liquid Smoke

1 Oz. Deli Mustard

¼ C. Brown Sugar

¼ C. Randy Rub

Procedure:

1. Combine all ingredients and simmer for 30 Minutes.
2. Purée with immersion blender, do not over purée, leave some texture to sauce.