

Barbeque Sauce

Spice Mix

1 tsp Chile Powder
1 tsp Brown Sugar
1 tsp Dried Onion or 1 TBSP fresh minced onion
1 tsp Paprika
1/2 tsp Cayenne pepper
1/2 tsp Seasoned salt
1/2 tsp Accent
1/2 tsp black pepper
1/4 tsp dried garlic or 1 clove fresh minced garlic

Other Ingredients

1 cup Catsup/Ketchup
1/4 cup Worcestershire Sauce (See note below)
1/4 cup honey
1 TBSP Dijon mustard

Directions

Put everything in a small sauce pan.

Stir it up.

Heat it until it starts to boil.

Reduce heat and simmer (stirring very frequently) about 10-15 minutes.

Turn it off.

Put it on your meat just before it's fully cooked.

Note: The beauty of this simple sauce is that most kitchens have this stuff lying around. If not, improvise. I list Worcestershire sauce because most people have the stuff around. The sauce I made for the web photo had General Tso's sauce. I've used Jamaican Jerk sauce and A-1.