

Archie's BBQ Sauce

Ingredients:

2 strips bacon, chopped into 1/4 pieces
1/3 cup finely chopped onion
1 large clove garlic, minced
1 1/2 cups ketchup
1/2 cup red cooking wine
1/3 cup honey
1/4 cup worcestershire sauce
1 TBSP dijon mustard
1 TBSP red wine vinegar
1 tsp liquid smoke
1 TBSP paprika
2 tsp Italian seasoning
1/2 tsp coarse-cracked black pepper

Directions:

In large skillet, cook bacon at medium heat
When you have enough grease to saute onions, add onions and cook until onions are clear and bacon is cooked, but not crisp. Add garlic and saute for 2-3 minutes. Don't burn garlic. Use your favorite method of draining the grease from the skillet.
Or, using a slotted spoon, transfer onions, bacon, and garlic to another skillet.
Add ketchup, cooking wine, honey, worcestershire sauce, mustard, vinegar, and liquid smoke.
Mix and cook on medium-high heat, stirring often, bringing to near-boil.
Reduce heat to simmer.
Stir in Italian seasoning, paprika, and black pepper.
Simmer, uncovered for 10-15 minutes. Stir often.
Add dashes of hot sauce to taste, if desired.