



Barbeque Sauce

INGREDIENTS:

1 cup	Onion-diced small
8 lb (128oz)	Ketchup
½ cup	Honey
1 cup	Brown sugar
2 cup	Apple cider vinegar
1 cup	Applesauce
4 cup	Water
4	Bay leaves
2 Tbsp	Liquid smoke
¼ tsp	Ground cloves
2 Tbsp	Chili powder
½ tsp	Cayenne
1 Tbsp	Onion powder
1 ½ tsp	Garlic powder
1 Tbsp	Paprika
¼ tsp	Black pepper

PREPARATION:

- Combine all ingredients into large pot and bring to a boil.
- Turn heat to low and simmer for 1 hour, stirring often.
- Barbeque sauce will keep in the refrigerator for up to one month if covered, and longer in freezer.

Yield:	25 cups
Serving Size:	2 oz.
Calories:	49
Fat Grams:	0

