

- 2 tablespoons apple cider vinegar
- 1 tablespoon fresh squeezed lemon juice
- 1 tablespoon fresh squeezed orange juice
- 1 tablespoon dry mustard
- 1 tablespoon Worcestershire sauce
- 1 teaspoon hot red pepper sauce

In a large saucepan, heat the oil over medium-high heat. Add the onions and cook until soft, stirring, for 4 minutes. Add the garlic and cook, stirring, for 1 minute. Add the ketchup, brown sugar, molasses, vinegar, lemon juice, orange juice, mustard, Worcestershire and hot sauce, and bring to a boil. Lower the heat to a simmer and cook, stirring occasionally, until sauce is thick enough to coat the back of a spoon and the flavors marry, 15 to 20 minutes. Remove from the heat and let cool slightly before serving.

Yield: about 2 1/2 cups

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