



BARBECUE SAUCE

1 cup catsup
½ cup chili sauce
4 Tablespoons brown sugar
4 Tablespoons butter
4 Tablespoons chopped onion
3 Tablespoons prepared mustard
4 teaspoons Worcestershire sauce
1 clove garlic, chopped fine
1 lemon chopped fine (I use the juice of one lemon instead of whole lemon.)

Bring all ingredients to a boil. Turn temperature down and simmer for 30-40 minutes.
Good on brisket, pulled pork, ribs, chicken, anything.