

# Kips Country Bbq Sauce

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Serves:

Oven Temp:

Prep Time:

Cooking Time:



## Ingredients

Qty	Ingredient
15 ounce	Tomato sauce;
1 cup	Red wine vinegar;
1 c dark	brown sugar; loosely packed
1 tablespoon	Celery; seed
1/4 teaspoon	Garlic; powder
1/4 teaspoon	White pepper;
1/4 teaspoon	Black pepper;
1/4 ts coarse	black pepper;
1/4 ts coarse	red pepper; crushed
1/8 teaspoon	Liquid smoke;
1 dash	Cayenne; pepper

## Method

Step	Instruction
1	Put all ingredients into pan. Bring to boil for 2 minutes under high heat.
2	Turn heat to low and simmer 1/2 hour. Let cool and use cold. This is a dipping sauce. BBQ should be dipped into sauce every 15 min for grilling and every 45 min. for smoking.
3	Sauce can be put over chicken, ribs, pork, or beef and baked in oven as well.

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