

Another Great Recipe from

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BEER-BQ Sauce

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Ingredients

- 2 bottles 14oz. each ketchup or catsup whichever you prefer
- 1 bottle 12oz chili sauce
- 1/3 cup prepared mustard
- 1 tbsp. dry mustard
- 1 ½ cup firmly packed brown sugar
- 2 tbsp. coarse fresh ground black pepper
- 1 ½ cup wine vinegar
- 1 c fresh lemon juice
- 1/2 cup thick steak sauce
- Tabasco to taste
- 1/4 cup Worcestershire sauce
- 1 tbsp. soy sauce
- 2 tbsp. salad oil
- 1 can - 12 oz BEER
- Minced or crushed garlic to taste

Directions

- Combine all ingredients except garlic and mix well.
- Pour into pint containers to store.
- This sauce may be stored for several weeks in the refrigerator.
- For longer storage you can freeze it.
- About an hour before using the sauce add the garlic if desired.
- Makes about 6 pin