

Mothers Kitchen BBQ sauce

<http://motherskitchen.blogspot.com/2009/05/bbq-sauce.html>

- 1/2 cup chopped onions
- 2 tablespoons butter
- 1 can tomato paste
- 1 cup ketchup
- 1/3 cup chili sauce
- 3/4 cup dark brown sugar
- 1/2 cup honey
- 1 cup white vinegar
- 1 teaspoon allspice
- 1 tablespoon dry mustard
- 2 teaspoons ground black pepper
- 2 teaspoons chipotle chili powder
- 3 tablespoons Worcestershire sauce
- 1 teaspoon garlic powder
- 1 tablespoon paprika
- 3 tablespoons lemon juice
- 3 tablespoons maple syrup

Put all the stuff in a pan, bring mixture to a boil over medium high heat. Reduce heat to low and simmer for 20 minutes.