

## Ultimate BBQ Sauce

uploaded by: Michelle Day at [www.michellestastycreations.com](http://www.michellestastycreations.com)

recipe from: Sharon LaBella

Here's what you need:

2 cups ketchup

1/4 cup water

1 Tbl. yellow mustard

2 Tbl. vinegar (red wine or seasoned)

2 Tbl. brown sugar, packed

1 tsp. granulated garlic or garlic powder

1 sm. red onion, chopped

1/2 tsp. Worcestershire sauce

1/4 tsp. Tabasco sauce

1/4 cup canola oil

1 Tbl. dried parsley

1/2 tsp. salt

1/4 tsp. pepper

Mix all ingredients together in a bowl and use in the crock pot to cook meat in or over chicken on the BBQ. If using on the BBQ don't baste until the last 15 minutes or so of cooking, because of the sugar in the sauce it will burn if cooked too long over an open flame.

Enjoy!