

# Awesome BBQ Sauce

Servings : 16

Amount	Measure	Ingredient - Preparation Method
1	cup	brown sugar
1/2	cup	chile sauce
1/2	cup	rum
1/4	cup	soy sauce
1/4	cup	ketchup
1/4	cup	worcestershire sauce
2	cloves	garlic - crushed
1	teaspoon	ground dry mustard
		freshly ground black pepper

In a saucepan over low heat, mix the brown sugar, chile sauce, rum, soy sauce, ketchup, worcestershire sauce, garlic, dry mustard and pepper. Simmer 30 minutes, stirring occasionally.