

# Dr Pepper Barbecue Sauce

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	vegetable oil
1/2	cup	onion - finely chopped
1	tablespoon	garlic - minced
1/2	cup	cider vinegar
2	tablespoons	worcestershire sauce
1	cup	ketchup
3	tablespoons	yellow mustard
2	teaspoons	tabasco sauce
1/2	cup	Dr Pepper
1	tablespoon	chili powder
1	teaspoon	liquid smoke flavoring
		kosher salt
		freshly ground black pepper

Heat the oil in a medium saucepan over medium heat, add the onion and garlic, and cook until soft, about 5 minutes. Stir in the remaining ingredients and bring the liquid to a boil. Lower the heat to maintain a simmer and cook, uncovered, stirring occasionally, until the sauce is thickened and almost syrupy, about 45 minutes. The sauce will keep in the fridge for 2 weeks.

Yield: "2 1/2 cups"