

# Skip's Apple BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
3/4	cup	ketchup
3/4	cup	chili sauce
6	tablespoons	apple jelly
3	tablespoons	cider vinegar
2	tablespoons	brown sugar
1	tablespoon	molasses
1	tablespoon	worcestershire sauce
2	teaspoons	tabasco sauce
1	teaspoon	liquid smoke flavoring
1/2	teaspoon	red pepper flakes
1/2	teaspoon	freshly ground black pepper

Combine everything with 1/2 cup water in a large saucepan and whisk to mix. Bring to simmer over med-high heat. Reduce heat to med-low and let simmer for about 15 minutes, whisking occasionally.

Yield: "2 cups"