

Western BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
1 1/2	tablespoons	safflower oil
2	large	white onion - chopped
2	14 oz	cans crushed tomatoes
1	14 oz	can tomato sauce
1	14 oz	can tomato paste
1 1/4	cups	white vinegar
1/2	cup	orange juice - freshly squeezed
1/4	cup	dijon mustard
2	tablespoons	molasses
1	tablespoon	liquid smoke flavoring
1	clove	garlic - minced
2	tablespoons	sugar
2	tablespoons	dark brown sugar
1	tablespoon	salt
1	tablespoon	black pepper - ground
1	teaspoon	mexican oregano
1	tablespoon	new mexico red chile powder
1	tablespoon	hungarian paprika
1/2	teaspoon	cayenne pepper - ground

In a stock pot, brown onions in oil. Add all ingredients and bring to boil. Reduce heat to low and lightly simmer for at least 4 hours. Keep an eye on it to keep from sticking. When done, run it through blender till smooth. Will kep in fridge for up to 2 weeks.

Yield: "1/2 gallon"