

## **Southern Barbecue Sauce**

(Makes 1 quart)

### **Ingredients:**

1 tsp salt  
½ cup granulated sugar  
¼ cup brown sugar  
3 cups beef stock (preferably low salt)  
½ cup Dijon mustard  
¼ cup white vinegar  
1/8 cup liquid smoke  
½ cup Worcestershire sauce  
1 cup tomato paste  
½ tsp crushed red chili flakes  
1 tbsp chili powder

### **Directions:**

Combine all ingredients in a heavy kettle (or use a diffuser if using a stainless steel pot).

Simmer gently for 1-1/2 to 2 hours – watch the heat carefully, because the sauce will burn if the heat is too high.

Sauce will cook down in volume and gradually thicken – you can stop the process when it reaches your desired consistency.