



## TEXAS BARBECUE SAUCE

- 2 Medium Onions, Chopped
- 1 Clove Garlic, Chopped
- 1/4 Cup Vegetable Oil
- 2 Tablespoons Chili Powder
- 2 Cups Ketchup
- 1 Cup White Vinegar
- 1/2 Cup Lemon Juice
- 1/4 Cup Worcestershire Sauce
- 1/3 Cup Firmly Packed Brown Sugar
- 2 Tablespoons Mustard
- 1 Tablespoon Celery Seed
- 2 Tablespoons Butter

## DIRECTIONS

1. Sauté onion and garlic in oil in a large saucepan until golden, about 10 minutes.
2. Stir in chili powder and cook 1 minute.
3. Add all remaining ingredients except butter; bring to a boil.
4. Lower heat and simmer, uncovered, stirring often for 30 minutes.
5. Stir in butter.