



GOLDEN EMBER SAUCE

- 3/4 Cup Oil
- 1/4 Cup Melted Butter
- 1/4 Cup Lemon Juice
- 1 Tablespoon Prepared Mustard
- 2 Tablespoons Brown Sugar
- 1 Tablespoon Salt
- 1 Teaspoon Paprika
- 1/4 Teaspoon Pepper
- 2 Teaspoons Grated Onion
- 2 Cloves Garlic
- 1/2 Teaspoon Worcestershire Sauce
- 1/4 Teaspoon Tabasco
- 1/4 Cup Ketchup

DIRECTIONS

1. Place all ingredients in a canning jar.
2. Seal and shake well.
3. Let stand several hours before using.