

Barbecue Sauce

Ingredients:

1/4 c. cider vinegar
1/2 c. water
2 T. sugar
1 T. prepared yellow mustard
1/2 tsp. black pepper
1 1/2 tsp. salt
1/4 tsp. paprika
1 slice of lemon, about 1/2-inch thick
1 small yellow onion, peeled and thinly sliced
4 T. butter
1/4 c. ketchup
2 T. Worcestershire sauce

Directions:

Combine the vinegar, water, sugar, mustard, pepper, salt, paprika, lemon, onion, and butter in a 1-quart saucepan. Simmer, uncovered, for 20 minutes, stirring occasionally.

Remove the saucepan from the heat and stir in the ketchup and Worcestershire sauce. Remove and discard the lemon slice. Use as a brush-on basting for beef, veal, lamb, chicken, or fish.