



HONEY BARBEQUE SAUCE

(courtesy of Barbara Miller - Westland, MI)

- 1 cup McLure's Honey
- 1/4 tsp crushed red pepper- more or less to taste
- 2 cup ketchup
- 2 tsp Kitchen Bouquet
- 1 cup Heinz Chili sauce
- 1/4 tsp cumin
- 1 cup Apple juice
- 1 tsp of each, parsley, tarragon, basil (dried)
- 1 small jar orange marmalade
- 1 cup V8 juice
- 3/4 cup dark brown sugar
- 1/4 cup Japanese vinegar (original)
- 1 tsp of each-onion powder, garlic powder, black pepper, mustard, 5 spice powder

- 1/2 cup Coke
- 1/4 cup soy sauce

Mix all ingredients together thoroughly. Bring to a boil stirring often. Turn heat down to a very slow simmer. (Crock-pot works well if you have the time) Cook 15 mins to an hour, depending on how soon you need it. It just gets better with a lot of simmering. Make sure sauce doesn't get too thick while cooking. Thin with more Coke if necessary! Enjoy :>)