



MAPLE BARBECUE SAUCE

(courtesy of Lillian Julow - Gainesville, FL)

- 1/2 cup cider vinegar
- 1 medium onion, thinly sliced
- 1 cup water
- 1 stick unsalted butter
- 1/3 cup McLure's Grade A Dark Maple Syrup
- 1 cup ketchup
- 2 tbsp prepared yellow mustard
- 4 tbsp Worcestershire sauce
- 1 tsp ground black pepper
- Tabasco or other hot pepper sauce, to taste
- 1 tbsp salt
- 1/2 to 1 tsp smoked paprika
- 2 slices (1/2 inch thick) lemon

In a 2-quart saucepan, combine the vinegar, water, maple syrup, mustard, pepper, salt, paprika, lemon, onion and butter. Bring to a simmer and cook, uncovered, over medium-low heat for 20 minutes, stirring occasionally.

Remove saucepan from heat and stir in ketchup, Worcestershire sauce and hot pepper sauce. Remove and discard the lemon slices. Use as a brush-on basting sauce for beef, chicken, lamb, or pork.

Makes 2-1/2 cups