



MAPLE BARBEQUE 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