

Barbecue Sauce "Slick's"

Ingredients

- 3 bottles barbecue sauce
- 1 cup vinegar
- 4 dashes of or shakes of hot sauce (Tabasco)
- 1 cup worcestershire sauce
- 1 tbsp sugar
- 1 stick butter
- juice of 1 lemon

Summary

Yield: 0

Source: Aunt Ann

Prep Time: 20 minutes

Category: Sauces

Cuisine: American

Tags: Slick's, BBQ sauce, Aunt Ann

Instructions

Mix ingredients together and bring to boil. Let simmer, the longer the better.

Notes

Slick's Barbecue Sauce. Aunt Ann said that her husband, "Slick" would slow cook this BBQ sauce all day. The flavors blended together to make a fabulous sauce.