

# 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

## 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.

## Summary

**Yield:** 0

**Source:** Aunt Ann

**Prep Time:** 20 minutes

**Category:** Sauces

**Cuisine:** American

**Tags:** Slick's, BBQ sauce, Aunt Ann