

# Barbecue Sauce - Texas

*Eleanor Tedford, Wiggins, Colorado*

## **Servings: 5**

*1/2 cup finely chopped onion*

*2 tablespoons brown sugar*

*1 tablespoon paprika*

*1 teaspoon salt*

*1/4 cup catsup*

*1/2 cup water*

*1 teaspoon dry mustard*

*1/4 teaspoon chili powder*

*2 tablespoons Worcestershire sauce*

*1/4 cup vinegar*

*1 cup tomato sauce*

Cuisine: Barbeque

## **Preparation Time: 30 minutes**

Mix together and simmer 15 minutes. The amount is sufficient for 3 pounds ribs cut in chunks and browned.

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Per Serving (excluding unknown items): 59 Calories; trace Fat (5.8% calories from fat); 1g Protein; 14g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 928mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fat; 1/2 Other Carbohydrates.