

Homemade Barbeque Sauce by Lynn's Recipes



Lynn demonstrates how to make a delicious and simple homemade barbeque sauce that comes from her mother-in-law. This was the only barbeque sauce that she used for ribs, chicken or whenever she needed barbeque sauce for a dish.

If you want to make a gallon:

Ingredients:

- 2 bottles (14 ounces) ketchup
- 1 bottle (12 ounce) chili sauce
- 1/3 cup prepared yellow mustard
- 1 Tablespoon dry mustard
- 1-1/2 cup firmly packed brown sugar
- 2 Tablespoons freshly ground black pepper
- 1-1/2 cups cider vinegar
- 1 cup fresh lemon juice
- 1/2 cup bottled thick steak sauce
- 1/2 cup Worcestershire sauce
- 1 Tablespoon soy sauce
- 2 Tablespoons vegetable oil
- 1 can (12 ounces) beer
- Dash of Tabasco sauce, or to taste, optional

Pour everything in a big bowl, whisk until all incorporated and smooth. Store in refrigerator until ready to use.

If you want to make a smaller amount -- I cut the recipe to make about 3-1/4 cups, use these

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amounts:

Ingredients:

- 1 cup ketchup
- ¼ cup chili sauce
- 4 teaspoons prepared yellow mustard
- ¾ teaspoon dry mustard
- 1/3 cup firmly packed brown sugar
- 1-1/2 teaspoons freshly ground black pepper
- 1/3 cup cider vinegar
- ¼ cup freshly squeezed lemon juice
- 1/8 cup thick steak sauce
- 1/8 cup Worcestershire sauce
- 1 teaspoon soy sauce
- 1-1/2 teaspoon vegetable oil
- ½ cup beer
- Dash of Tabasco sauce, or to taste, optional

Follow the same directions as listed above.

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