

Alberta BBQ Sauce

This is an awesome BBQ sauce, without the 'smoke' flavor, that is excellent in the crock pot.

In a saucepan over medium heat... Stir until it comes to a simmer, leave for about 5 minutes at least.

Ingredients:

1 1/2 cups of ketchup
1 cup red wine vinegar
1/4 cup of Worcestershire sauce
1/4 cup of soy sauce
1 cup packed brown sugar
2 tablespoons of dry mustard
2 tablespoons of chilli powder
1 teaspoon ground ginger
2 cloves of minced garlic
2 tablespoons vegetable oil
3 slices of lemon

Now all you have to do is enjoy!

**This sauce is really good in the slow cooker,
But because it's got an abundance of sugar it can burn on the BBQ.
For best results you should put it on towards the end of cooking.**