

Neely's BBQ Sauce



Recipe courtesy of The Neelys

Show: Down Home with the Neelys Episode: Sunday Supper

Level: Easy

Total: 1 hr 20 min

Prep: 5 min

Cook: 1 hr 15 min

Yield: 3 1/2 cups

Ingredients:

- 2 cups ketchup
- 1 cup water
- 1/2 cup apple cider vinegar
- 5 tablespoons light brown sugar
- 5 tablespoons sugar
- 1/2 tablespoon fresh ground black pepper
- 1/2 tablespoon onion powder
- 1/2 tablespoon ground mustard
- 1 tablespoon lemon juice
- 1 tablespoon Worcestershire sauce

Directions:

In a medium saucepan, combine all ingredients. Bring mixture to a boil, reduce heat to simmer. Cook uncovered, stirring frequently, for 1 hour 15 minutes.



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