

Mutha BBQ Sauce

1 Tbsp cooking oil
1/3 cup finely chopped onion
2 Tbsp finely chopped green onion
1 small fresh jalapeno chile pepper, seeded and finely chopped
2 tsp bottled minced garlic
1 8-oz can tomato sauce
1/2 cup ketchup
1/4 cup water
1/4 cup packed brown sugar
3 Tbsp Worcestershire sauce
2 Tbsp vinegar
1 Tbsp lemon juice
1 Tbsp bottled hot pepper sauce
1 Tbsp spicy brown mustard
1 Tbsp molasses
1 tsp chili powder
1/2 tsp coarsely ground black pepper
1/8 tsp. ground allspice
1 tsp liquid smoke

1. In a large saucepan heat oil over medium-high heat. Add onion, green onion, and jalapeno pepper; cook until onion is tender, stirring occasionally. Add garlic; cook 1 minute more.
2. Add tomato sauce, ketchup, water, brown sugar, Worcestershire sauce, vinegar, lemon juice, hot pepper sauce, mustard, molasses, chili powder, black pepper, and allspice. Bring to boiling; reduce heat. Simmer gently, covered, for 20 minutes.
3. Stir in liquid smoke; cool. Pour sauce into a storage container; cover and store in the refrigerator for up to 3 days. Makes 2 cups.