

## Rozzelle Court: Barbeque Sauce

### Ingredients:

2 cups ketchup

2 cups ground tomatoes

1  $\frac{1}{4}$  cup brown sugar

1  $\frac{1}{4}$  cup red wine vinegar

$\frac{1}{2}$  cup molasses

3 tablespoons liquid smoke

3 tablespoons butter

1 tablespoon garlic powder

2 tablespoons cumin

4 teaspoons onion powder

1 tablespoon chili powder

4 teaspoons paprika

2 teaspoons ground celery seed

1 teaspoon cinnamon

2 teaspoons cayenne pepper

4 teaspoons salt

4 teaspoons black pepper

Combine all ingredients in a saucepan and stir well, simmer for 30 minutes over low heat until reduced and thickened slightly.

Remove from heat and strain into a food storage container; chill in an ice bath, label, and refrigerate.