

MONTGOMERY INN BBQ SAUCE

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- X 24 oz. bottle ketchup → 6 oz → 5 bottles
- X 1/2 c. sugar → 1/8 cups
- X 2 tbsp. Worcestershire sauce → 1/2 tbsp
- X 2 tsp. chili powder → 1/2 tbsp
- X 1 med. onion, chopped → 1/4 onion
- X 1/4 - 1/2 tsp. garlic salt → 1/16 tsp - 1/8 tsp
- X 1/2 c. tarragon vinegar → 1/8 cups

Blend all ingredients in pot. Cook slowly until all flavors are blended.

6x

→ 4 lb 8 oz

- 6x 24 oz bottle ketchup (3 bottles) 3 qt
- 3x 1 cups sugar (1.5 cups)
- 12x 1 tbsp Worcestershire (6 tbsp)
- 12x 1 tsp chili powder (6 tsp)
- 6x 1 med. onion, chop. (3 onions)
- 3x 1 tsp garlic salt (1.5 tsp)
- 3x 1 cups white wine (1.5 cups) [~~24 fl oz~~]
- ↓ vinegar → [12 fl oz]
- 2x ↓ pinch of
- 24 fl oz tarragon