



Recipe Database

Beef Barbeque Sauce

Yield: 1 Gallon
Portions: Will Vary

Ingredients

Quantity

Directions

Onions, diced
Vegetable Oil

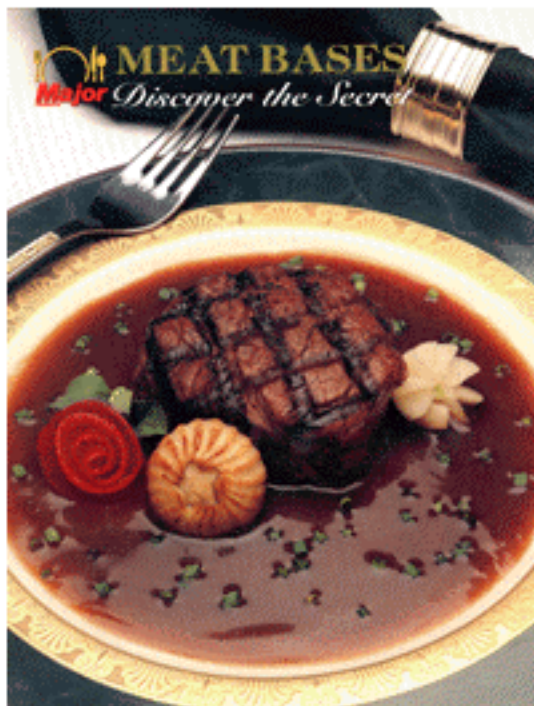
2 cups
2 tbl.

In a large pot over medium heat saute' onions in oil until opaque.

Ketchup
Vinegar
Lemon Juice
Honey
MAJOR BEEF BASE
MAJOR Chili Powder
Worcestershire Sauce
Black Pepper

1 gal.
6 oz.
5 oz.
5 oz.
4 oz.
2 oz.
2 oz.
3 tbl.

Add ketchup, vinegar, lemon juice, honey, beef base, chili powder, worcestershire sauce, and pepper to onions. Simmer for thirty minutes.



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Enjoy!