BARBECUE SAUCE

INGREDIENTS:

1 cup	Onion, small, diced
8 lb.	Ketchup (128 oz.)
½ cup	Honey
1 cup	Brown sugar
2 cup	Apple cider vinegar
1 cup	Applesauce
4 cups	Water
4	Bay leaves
2 tbsp.	Liquid smoke
¼ tsp.	Ground cloves
2 tbsp.	Chili powder
½ tsp.	Cayenne
1 tbsp.	Onion powder
1 ½ tsp.	Garlic powder
1 tbsp.	Paprika
½ tsp.	Black pepper

METHOD:

- Combine all ingredients into large pot and bring to a boil.
- Turn heat to low and simmer for 1 hour, stirring often.
- Barbecue sauce will keep in the refrigerator for up to one month if covered, and longer in freezer.

Yield: 25 cups
Serving Size: 2 oz.
Calories: 49
Fat: 0 gm.