



## Recipes

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### Memphis Style BBQ Sauce

Prep Time: 5 Minutes

Cooking Time: 25 Minutes

Serves 12

#### Ingredients:

Vegetable oil, as needed

3/4 cup Onion, small dice

1 Tbsp. Garlic, minced

3/4 tsp. Salt

1 1/2 cups Ketchup

1/2 cup Brown sugar

1 Tbsp. Brown Sugar

1 1/2 Tbsp. Mustard

1 1/2 Tbsp. Apple cider vinegar

3/4 tsp. Pepper

#### Directions:

1. In a saucepan over medium-high heat, add oil and sauté onion for 3-5 minutes or until softened. Add garlic and continue to sauté for an additional 2-3 minutes. Add remaining ingredients and bring to a simmer, stirring constantly. Simmer 15-20 minutes or until thickened. Hold hot for service.