



BBQ Sauce

Makes 1 quart

Ingredients:

1 cup	Chicken Stock (could use pork or vegetable stock)
4 cup	Cider Vinegar
5 Tbsp.	BBQ Dry Rub
1 ½ cup	Ketchup
½ cup	Lemon Juice
½ cup	Brown Sugar
1/3 cup	Honey

Directions:

Place all the ingredients in a heavy bottom pot.
Bring to a boil, reduce heat and simmer.
Reduce the volume by half or until desired consistency.
Place in a container and label.
Refrigerate until needed.