

Recipe For: Karl's Peach BBQ Sauce

Makes 3 to 4 cups (enough to coat 2 racks of back ribs)

Ingredients

- 1 small onion, chopped fine
- 4 cloves garlic, minced
(about 1 tbsp.)
- 1/2 tbsp. or more
red pepper seeds
- 3 **tbsp.** canola oil
- Salt & Pepper, to taste
- 2 **cup** canned tomato sauce
- 1 **cup** ketchup
- 2 **cup** brown sugar
- 1 **tbsp.** Worcestershire Sauce
- 1 **tbsp.** Red Wine Vinegar
- 4 local, ripe peaches, peeled
and cubed

Heat oil in small stock pot. Add onion and garlic. Stir. Add red pepper seeds and salt and pepper to taste. Sauté until tender. Add tomato sauce and ketchup. Bring to a low boil. Reduce heat. Add brown sugar. Stir to dissolve. Add Worcestershire sauce, vinegar and peaches. Simmer for 1 hour.

