



Our Family Recipes

Lou's BBQ Sauce

(Louise Cheran Yerkes Thompson)

Sauces

1 large onion, chopped
2 to 3 garlic cloves, minced
½ lb butter
All to taste: Celery salt
Parsley
Sage
Rosemary, fresh sprigs, if available
Thyme
Basil, sometimes
Dry mustard
Salt & pepper
Worcestershire sauce, about 5 shakes of bottle
Lemon juice, about capful of concentrate
1 cup brown sugar
1 small bottle ketchup

Saute onions and garlic in butter
Add rest of ingredients
Reduce heat to simmer
Cook about 15 minutes
Use right away or can be saved for use later

Like Mom's, this sauce can be used on anything. It never tastes exactly the same every time. The amount of each of the ingredients determines the flavor. Experiment! Enjoy! Get raves!