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**NEELY’S BBQ SAUCE**

**Ingredients**

* 2 cups ketchup
* 1 cup water
* 1/2 cup apple cider vinegar
* 5 tablespoons light brown sugar
* 5 tablespoons sugar
* ½ tablespoon tomato pasta
* ½ tablespoon cumin
* 1/2 tablespoon fresh ground black pepper
* 1/2 tablespoon onion powder
* 1/2 tablespoon ground mustard
* 1 tablespoon liquid smoke
* 1 tablespoon lemon juice
* 1 tablespoon Worcestershire sauce

**Directions**

* In a medium saucepan, combine all ingredients. Bring mixture to a boil, reduce heat to simmer. Cook uncovered, stirring frequently, for 1 hour 15 minutes.

Recipe courtesy of The Pat Neely