BBQ Spaghetti

Ingredients:

1 tablespoon olive oil

1 small green bell pepper, chopped

1/2 yellow onion, finely chopped

1 tablespoon garlic salt

3 1/2 cups Neely's BBQ sauce, recipe follows

1 pound pork, beef, or chicken, cooked and chopped into bite-size pieces

1 pound spaghetti

Neely's BBQ Sauce

2 cups ketchup

1 cup water

1/2 cup apple cider vinegar

5 tablespoons light brown sugar

5 tablespoons sugar

1/2 tablespoon fresh ground black pepper

1/2 tablespoon onion powder

1/2 tablespoon ground mustard

1 tablespoon lemon juice

1 tablespoon Worcestershire sauce

Directions:

In a large skillet, heat olive oil over medium heat. Saute the pepper and onion until softened, 1 to 2 minutes. Stir in the garlic salt. Add the BBQ sauce and bring to a boil. Reduce the heat to a low simmer and add the chopped meat.

2 Meanwhile, fill a large pot with water and bring to boil. Season liberally with salt and add spaghetti. Cook until al dente (firm but not hard), about 7 minutes, and drain. Toss spaghetti with sauce.

Neely's BBQ Sauce

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