

BARBECUE SAUCE

The cook's temperament makes a barbecue sauce what it is—hot, spicy, mild, according to occasion and mood. There is no hard and fast rule, but there are a thousand and one barbecue sauces. Do your own adjusting.

Makes about 3½ cups

- ½ cup butter or margarine
- 1 cup vinegar
- 1 cup water
- ½ cup catsup
- 1 tablespoon Worcestershire sauce
- 2 tablespoons lemon juice
- 1 tablespoon dry mustard
- 1 tablespoon or more chili powder
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper
- 2 tablespoons sugar
- 2 bay leaves
- ¼ teaspoon ground oregano
- 1 large onion, minced
- 2 garlic cloves, minced

Combine butter or margarine, vinegar, water, catsup, Worcestershire sauce, lemon juice, dry mustard, chili powder, salt, pepper, sugar, bay leaves, oregano, onion and garlic in a large saucepan. Bring to boiling; reduce heat; simmer, covered, for 15 minutes. Remove bay leaf. If the sauce is too thick, add a little water. For a smoother sauce, whirl in electric blender. Makes enough for 6 to 7 pounds of meat.