

Griffins BBQ Sauce...Works great with Ribs & Chicken too!

2 Cloves Garlic

½ cup Onions

½ cup Peppers

2 qts. Cattleman Original Barbeque Sauce

6 Oz Lite Brown Sugar

2 tbsp Dijon Mustard

½ cup Worstershire Sauce

1/3 cup Red Wine Vinegar

2 Bay Leaf

1 qt. Beer

1 1/2 cups Franks Hot Sauce

Sauté Garlic, Onions and Peppers. Add the remaining ingredients. Bring to a slow boil stirring. Cool. Put in Robo Coup or blender. Strain.

***1 Month Shelf Life**