

Recipe: Thick Barbecue Sauce



2 medium onions
3/4 cup Coca-Cola®
3/4 cup catsup
2 tablespoons vinegar
2 tablespoons worcestershire sauce
1/2 teaspoon chili powder
1/2 teaspoon salt

Shred or blender-chop onions. Combine all ingredients. Bring to a boil; cover pan; reduce heat and simmer about 45 minutes until sauce is very thick. Stir occasionally. Makes about 2 cups. To serve, heat frankfurters in sauce or spoon sauce over cooked burgers.

*An easy-to-do spicy sauce to use on frankfurters or burgers.