

# BBQ Sauce like Kenny Rogers

Recipe By :  
 Serving Size : 3    Preparation Time :0:00  
 Categories : Sauces

Amount	Measure	Ingredient -- Preparation Method
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		-----WALDINE VAN GEFFEN VGHC42A-----
1	cup	Applesauce
1/2	cup	Heintz ketchup
1 1/4	cups	Light brown sugar -- pack
6	tablespoons	Lemon juice
		Salt and pepper
1/2	teaspoon	Paprika
1/2	teaspoon	Garlic salt
1/2	teaspoon	Cinnamon

In heavy saucepan bring mixture to boil. Stir constantly about 4 to 5 minutes. Turn heat to low and continue to stir (about 3 to 5 minutes) making sure sugar is completely dissolved. Allow to cook without stirring for 15 minutes on lowest possible heat, uncovered. Transfer to top of double boiler over simmering watr if to be used as a basting sauce for ribs or chicken during baking; or cool sauce and refrigerate covered to use in 30 days. Sauce freezes well.