

C.V.C. Barbeque Sauce

- 1 1/2 CUPS KETCHUP**
- 2/3 CUP APPLE CIDER VINEGAR**
- 1/2 CUP DARK CANE SYRUP (OR MOLASSES)**
- 1 CUP BROWN SUGAR**
- 1 TSP SMOKED PAPRIKA**
- 1 TSP COARSE BLACK PEPPER**
- 1 CUP TOMATO SAUCE**
- 1 TSP SALT**
- 1 TSP ONION POWDER**
- 1 CUP WATER**
- 1/2 TSP CAYENNE PEPPER**
- 1/2 TSP ROASTED GARLIC POWDER**
- 1 TSP YELLOW MUSTARD**

Bring all ingredients to a boil and simmer for 20 min. Store in a mason jar in the refrigerator for up to 6 months.

Chris's Rib Rub Recipe

- 1/2 CUP GRANULATED SUGAR**
- 1/2 CUP BROWN SUGAR**
- 1/2 CUP KOSHER SALT**
- 1/2 CUP LAWRY'S SEASONED PEPPER (colorful coarse blend) OR COARSE GROUND BLACK PEPPER**
- 2 TBSP. CAYENNE PEPPER**
- 1/2 CUP PAPRIKA**
- 2 TBSP. ONION POWDER**

Blend spices well and store in an air-tight container.