

## Barbeque Sauce

(Makes 15 Gallons)

- 12 pounds Chopped Onions
- 4 cups Oil
- 4 ½ cups Vinegar
- 18 pounds Brown Sugar
- ¾ cup Pepper
- 18 cans Ketchup
- 6 tablespoons chopped Fresh Garlic
- 3 cups Parsley
- 2 ¼ cup Salt

Pre-heat (275 degrees) oil in Tilting Skillet. Sauté Garlic 3-4 minutes, add onion, sauté another 3-5 minutes. Add remaining ingredients and simmer 30 additional minutes.