Sauce/Honey Beer Bbq

- A: 1/2C onion, chopped
 - 2c garlic, minced
 - 1T vegetable oil
- B: 3/4C ketchup 2T red chili paste 3/4C beer

 - 1/4C honey
 - 2T worcestershire sauce
 - 1T mustard
- 1. Cook (A) in saucepan until translucent and beginning to caramelize.
- 2. Add (B) to pan, bring to boil, lower heat and reduce 20-30 minutes until thick consistency is reached.

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From the kitchen of David and Jennifer Deaven