

# "A" Sauce

## **FIREHOUSE BBQ SAUCE**

5 cups ketchup  
1 cup tarragon vinegar  
1 ½ cups sugar  
5 teaspoons Worcestershire sauce  
7 ½ teaspoons chili powder  
1 ½ teaspoons red peppers  
16 garlic cloves, whole  
7 medium onions, chopped in half  
½ cup water

### **Directions**

- 1. Combine all liquid ingredients in sauce pan and mix well.**
- 2. Add all dry ingredients and mix well.**
- 3. Add onions and garlic and bring sauce to a boil.**
- 4. Reduce heat to low and simmer for 1 hour.**
- 5. Strain sauce .**