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Barbecue Sauce

5 cups chopped Roma tomatoes
1 large yellow onion, chopped
½ tablespoon red chili pepper flakes
½ tablespoon celery seeds
2 garlic cloves, minced
¼ cup white vinegar
1 lemon, juiced
¼ teaspoon nutmeg
¼ teaspoon cinnamon
½ tablespoon mustard
1 tablespoon salt
¼ cup brown sugar

Place the tomatoes, onion, garlic, red chili pepper flakes and celery seeds in a heavy pot. Bring to a boil, reduce and simmer for 30 minutes. Remove from heat, cool down and blend. Strain the tomatoes and onions back into the clean pot. Bring back to a boil and reduce by 1/4th.

Add the rest of the ingredients, mix well and bring back to a boil. Reduce heat and simmer for approximately 30 minutes, stirring frequently, until sauce is thick.

You can preserve this sauce in preserving jars or cool down and refrigerate in a closed container. Enjoy!