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Chili Barbecue Sauce

2 – 12 oz. bottles chili sauce
1 ½ cups light corn syrup
1 – 12 oz. bottle beer
4 tablespoons Dijon mustard
2 tablespoons chili powder
1/8 cup soy sauce
2 teaspoons cayenne

- Place all ingredients in a heavy pan. Whisk until well blended. Bring to a boil and simmer for 30 to 35 minutes, until sauce thickens and turns dark – like bottled sauce. Stir occasionally.
- If preserving for gifts, heat jars per instructions and fill with sauce. If not, cool down completely and refrigerate for up to 2 weeks.
- Enjoy!