ZESTY BARBECUE SAUCE

- 1. 1 No. 10 can ketchup
- 2. 3 Cups brown sugar
- 3. 1/4 cup red wine vinegar
- 4. 1/4 cup Worcestershire sauce
- 5. 1 teaspoon Ground Thyme
- 6. 1 teaspoon Allspice

Instructions

- 1. Mix all ingredients together.
- 2. Bring to a boil over medium heat.
- 3. Simmer for 15 minutes.
- 4. Use for basting sauce or serve it for dipping.
- 5. Refrigerate unused portion.
- 6. Note: This is a quick and easy sauce, can be used on Beef or Pork.