

BBQ SAUCE



2 T. olive oil

$\frac{1}{2}$ cup chopped onion

2 T. minced garlic

$\frac{1}{2}$ t. ground cumin

$\frac{1}{8}$ t. cayenne pepper

1 cup ketchup

$\frac{1}{3}$ cup malt vinegar

$\frac{1}{4}$ cup soy sauce

$\frac{1}{4}$ cup (packed) dark brown sugar

1 T. Worcestershire sauce

Heat oil in medium-size saucepan. Add the onion, garlic, cumin, and cayenne, and sauté over medium heat, 5 minutes. Stir in the remaining ingredients and simmer, stirring, until slightly thickened, 10 minutes.