

MEMPHIS STYLE BBQ SAUCE



5 OZ. Dark soy sauce
23 OZ. Tomato juice
5 OZ. Worcestershire
12 OZ. Ketchup
1 Cup Apple Cider Vinegar
1 Cup Brown Sugar
1 Lemon's juice
1 tsp Red Pepper
1 tsp Black Pepper
1 tsp Dry Mustard
1/2 tsp Garlic Powder
1/2 tsp Onion Powder
1/2 tsp Oregano
1/2 tsp Allspice
1/2 tsp Ginger
1/2 tsp Basil

Mix all ingredients in a saucepan and simmer 1 hour. Let stand several hours before serving. (Yields 1/2 GAL)