

The Award-Winning Sauce Recipe

Chef Francesco won our rib cook-off with his BBQ seasoned with homemade basting sauce, grilled gold Yukon potatoes and fresh herbs.

Here are the ingredients to the secret sauce:

Sauce:

- 2 tablespoons canola oil
- 1 medium onion, finely chopped
- 1 cup tomato sauce
- $\frac{1}{3}$ cup dark brown sugar
- $\frac{1}{4}$ cup ketchup
- $\frac{1}{4}$ cup molasses
- 1 tablespoon apple cider vinegar
- 2 teaspoons Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon ground mustard
- $\frac{1}{4}$ teaspoon smoked paprika
- $\frac{1}{4}$ teaspoon cayenne pepper