

## ***Black Jack Barbecue Sauce***

Makes 5 cups

- 1 C. strong black coffee
  - 1 C. Worcestershire sauce
  - 1 C. catsup
  - 1/2 C. cider vinegar
  - 1/2 C. brown sugar
  - 3 T. chili powder
  - 2 t. salt
  - 2 C. chopped onions
  - 1/4 C. hot chili peppers, minced
  - 6 cloves garlic, minced
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Combine all ingredients in a saucepan and simmer 25 minutes. Strain or puree in a blender or food processor. Refrigerate between uses.