

B-B-Q

(Paul Prudhomme)

Seasoning Mix:

- 1/2 t black pepper
- 1 t. salt
- 1 t. onion powder
- 1 t garlic powder
- 1/2 t. white pepper
- 1 t. cayenne

1/2 lb. minced bacon

1 1/2 cups onion

2 cups stock (any)

1 1/2 cups chili sauce

1 cup honey

3/4 cup coarsely chopped
pecans.

rinds & pulp from 1/4 { 5T orange juice
2T lemon juice

BBQ

2 t. minced garlic

1 t. tobasco

4 ~~T~~ unsalted butter

Combine seasoning mix and set aside. In 2Qt saucepan, fry bacon over high heat until crisp. Stir in onions, cover & cook until onions are dark brown 8-10 min. Stir in seasoning mix add stock add remaining ingredients except for butter. Stir well. Continue on

low for 10 min. stir frequently. Cook
25 min. Add butter, stir until
melted. remove from heat. Cool 30 min
and process about 10-20 seconds.