

## CAJUN BARBECUE SAUCE

1-1/2 t. black pepper  
1 t. salt  
1 t. onion powder  
1 t. garlic powder  
1/2 t. white pepper  
1/2 t. ground red pepper  
8 oz. minced bacon  
1-1/2 c. chopped onions  
2 c. beef or chicken broth  
1-1/2 c. bottled chili sauce  
1 c. honey  
3/4 c. coarsely chopped roasted pecans  
5 T. orange juice (reserve orange half if fresh squeezed)  
2 T. lemon juice (reserve lemon quarter if fresh squeezed)  
2 t. minced garlic  
1 t. hot pepper sauce  
1/4 c. unsalted butter

Combine first 6 ingredients. Fry bacon until crisp. Add onions and cook 8 to 10 minutes until onions are dark brown. Stir in blended seasonings and cook 1 minute. Add remaining ingredients except butter. Simmer uncovered 10 minutes, stirring often. Remove orange and lemon pieces and simmer 15 minutes for flavors to blend. Add butter. Remove from heat and cool 30 minutes. Process in blender until pecans and bacon are finely chopped. Store in refrigerator in tightly sealed jars. Makes 5 cups.

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