

Texas Barbecue Sauce

2 cups water

½ tsp black pepper

4 tbsp brown sugar

2 cloves garlic, chopped fine

2 tsp salt

1 cup cider vinegar

5 ounces Worcestershire sauce

Juice of 4 lemons

4 tbsp butter

Bring the water to a boil in a large kettle. Add the pepper and simmer for five minutes. Stir in the sugar until dissolved. Add the garlic, salt, vinegar, and stir. Add half of the Worcestershire sauce, simmer for a few minutes, add the lemon juice, and stir. Then add the remaining Worcestershire sauce and continue stirring as it heats.

Add the butter as the sauce heats up. **Omit the butter if the sauce is destined for pork.** If the sauce will be stored (up to several weeks), omit the butter until ready for use, then reheat slowly and add the butter as needed.

Adapted from *Dishes Men Like* (1952).