

## Root Beer BBQ Sauce

Servings: 12

### INGREDIENTS

- 1 ea Chef's Line™ Craft Root Beer
- 1 c ketchup
- ¼ c Rykoff Sexton™ Meyer Lemon Juice Blend
- ¼ c Rykoff Sexton Valencia Orange Juice
- 3 T Worcestershire sauce
- 1 ½ T Monarch® brown sugar
- 1 T molasses
- 1 t liquid smoke
- 1 ea fresh lemon
- ½ t ground ginger
- ½ t garlic powder
- ½ t onion powder

### PREPARATION

Combine all ingredients in saucepot. Bring to a boil and simmer until reduced to 1 ½ cups, about 20 minutes.

Cool. Refrigerate until use.

