



DRACULA'S BLOOD ORANGE SAUCE

- 1 can tomato soup, 10 3/4 oz.
- 1 cup tomato sauce
- 2 tablespoons soy sauce
- 1 tablespoon Worcestershire sauce
- 1/2 cup light molasses
- 2 tablespoons orange peel, finely chopped
- 1/2 cup blood orange juice, 2-3 oranges juiced
- 1 1/2 tablespoon dry mustard
- 2 teaspoon paprika
- 1/2 cup dark brown sugar, packed
- 1/4 cup peanut oil
- 1/2 teaspoon garlic powder
- 1 tablespoon seasoned salt
- 1/2 teaspoon ground black pepper

- 3-4 drops red food coloring (optional)
- 1 teaspoon Louisiana Hot Sauce
- Dash of cayenne pepper

In a saucepan combine all the ingredients and bring them to a boil, then reduce the heat and simmer the sauce uncovered for 20 minutes. Use the sauce to baste beef or poultry the last 15 minutes of grilling. If you like a bit of fire to wake up the taste buds, add 1 teaspoon Louisiana Hot Sauce.

For a dramatic effect add the red food coloring at the last moment, stir into sauce and enjoy the reactions of your guests.

Makes 3 cups

