



DUTCH OVEN BBQ SAUCE:

- 1 green bell pepper, chopped
- 1 small white onion, chopped
- 1/4 cup brown sugar
- 1 teaspoon dry mustard
- 1 teaspoon lemon juice
- 1/2 cup ketchup
- 1/4 cup dark molasses
- 1/4 cup soy sauce
- 1 tablespoon balsamic vinegar

Mix everything in a cast iron pot and bring to a boil over high heat. Reduce heat to low and simmer for 1 hour. Pour over meatloaf before it's brought to the table or serve in a sauceboat on the side at the table.

Serves 5-7

