



## KEY WEST CITRUS BARBECUE SAUCE

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|--|-------------------------------|
| 3 cups ketchup                         | 3/4 cup orange juice          |
| 2 cups tightly packed dark brown sugar | 3/4 cup pineapple juice       |
| 1/2 cup cane syrup                     | 1 1/2 tablespoons dry mustard |
| 1/4 cup onion juice                    | 1/2 tablespoon white pepper   |
| 1/2 cup lime juice                     | 1/2 teaspoon red pepper       |
| 1/2 cup lemon juice                    | 1/2 teaspoon coarse salt      |
| 1/2 cup grapefruit juice               | 1/2 teaspoon cumin            |
| 3/4 cup mango juice                    |                               |
| 3/4 cup passion fruit juice            | 4-5 tablespoons cornstarch    |

Combine all of the ingredients, except the cornstarch, in a large glass or ceramic bowl, mixing well with a spoon until fully blended. Pour the sauce into a large glass or ceramic pot, add 2 tablespoons of cornstarch and cook over low heat until the mixture thickens, about 5 minutes. It should cover a spoon dipped into it like a very thick syrup. If the sauce is still too thin slowly add more cornstarch, 1/2 tablespoon at a time, stirring, until you reach the desired thickness.

Take the sauce off the heat and cool it, uncovered. When the sauce is cool, pour it into sealable jars or plastic containers. This brightly colored and tangy sauce can be used as a marinade, basting sauce, or warm it to room temperature and serve on the table with the entrée.

If using on pork or poultry while cooking add only during the last 5-10 minutes of the cooking time, otherwise the sugars will burn and you'll get a bitter, black coating that is not attractive and will spoil your barbecue efforts.

**Makes 10 to 12 cups**

