



## ITALIAN BARBECUE SAUCE

¼ cup white sugar  
½ cup cola  
½ cup ketchup

½ jar **TSG Balsamic Tomato Conserve**  
1 tsp **TSG Chipotle Chili Seasoning**

1. In heavy stainless steel pan, melt the sugar until golden brown in color, stirring constantly with wooden spoon.
2. Add cola and continue to stir until all sugar is dissolved.
3. Add ketchup, Balsamic Tomato Conserve, and Chipotle Chili Seasoning. Continue stirring constantly until blended well.
4. Cook over LOW heat until desired thickness is achieved.

**Yield: about 1 cup**

**Tip:** Use this recipe in place of your usual sauce for a different take on BBQ. When grilling, add sauce to meat during the last 10 mins to prevent burning. To make more sauce, double all ingredients except Chipotle Chili Seasoning. Add just 1 tsp; then taste sauce before adding more to reach desired heat level.

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