

Most popular commercial bottled sauces are Kansas City Style. This is a good basic KC sauce.

Recipe By : Remus Powers Originator of the Diddy-Wa-Diddy Sauce contest

1/4 Teaspoon Allspice
1/4 Teaspoon Cinnamon
1/4 Teaspoon Mace
1/4 Teaspoons Black pepper
1/2 Teaspoon Curry powder, oriental pref
1/2 Teaspoon Chili powder
1/2 Teaspoon Paprika
1/4 Cup White vinegar
1/2 Teaspoon Hot pepper sauce
1 Cup Ketchup
1/3 Cup Dark molasses

Place all of the dry ingredients into a bowl. Add vinegar and stir. Add remaining ingredients and stir until mixture is thoroughly blended. This sauce may be served room temperature or heated.

Yield: 2 cups