

A sweet, vinegary Memphis style sauce.

Recipe From : Smoke and Spice by Cheryl and Bill Jamison

3 Tablespoons butter
1/4 Cup minced onion
1 Cup white vinegar
1 Cup tomato sauce
1/4 Cup worcestershire sauce
2 Teaspoons sugar
1 Teaspoon salt
1/2 Teaspoon fresh ground black pepper
1/8 Teaspoon cayenne
Dash tabasco sauce

The center of mid-South barbecue, Memphis offers a range of sauces that take the high middle ground between Eastern and Western styles. Like this version, they are often medium-bodied mixtures, moderate in sweet, heat, and everything else except taste.

In a saucepan, melt the butter over medium heat. Add the onions and saute for 6 to 8 minutes, or until the onions begin to turn golden. Stir in the remaining ingredients, reduce the heat to low, and cook until the mixture thickens, approximately 20 minutes. Stir frequently.

Use the sauce warm. It keeps, refrigerated, for a couple of weeks.