



Published June 22nd, 2011

## Barbecue Sauce for Chicken (or ribs)

(Makes about 2 1/2 cups)

### INGREDIENTS

- 1 large yellow onion, chopped
- 3 tablespoons canola oil
- 1 cup ketchup
- 1 cup water
- 1 tablespoon soy sauce
- 2 tablespoons Worcestershire sauce
- 2 tablespoons yellow mustard
- 1 tablespoon brown sugar
- 1/2 teaspoon ground black pepper
- 2-3 tablespoons fresh or bottled lemon juice

### DIRECTIONS

In a medium sauce pan, heat oil and cook onions until translucent and just beginning to brown. Add remaining ingredients and stir well. Bring to boil and boil for one full minute, stirring the whole time.

Marinate the chicken in 1/4-1/2 of the barbecue sauce overnight. Heat and serve remaining sauce with cooked chicken.

\*Can store barbecue sauce in an airtight container in the refrigerator for a few weeks!

Send your comment to: [info@lamorindaweekly.com](mailto:info@lamorindaweekly.com)

Reach the reporter at: [info@lamorindaweekly.com](mailto:info@lamorindaweekly.com)

Advertisement

[print story](#)

Before you print this article, please remember that it will remain in our archive for you to visit anytime.

[download pdf](#)

(use the pdf document for best printing results!)

**Comments**

### Quick Links for LamorindaWeekly.com

[Home](#)

[Archive](#)

[Advertise](#)

*send artwork to:*

[ads@lamorindaweekly.com](mailto:ads@lamorindaweekly.com)

[Classified ads](#)

[Lamorinda Service Directory](#)

[About us and How to Contact us](#)

**Submit**

[Letter to the Editor](#)

*Send stories or ideas to:*

[storydesk@lamorindaweekly.com](mailto:storydesk@lamorindaweekly.com)

*Send sports stories and photos to:*

[sportsdesk@lamorindaweekly.com](mailto:sportsdesk@lamorindaweekly.com)

[Subscribe to receive a delivered or mailed copy](#)

[Subscribe to receive storylinks by email](#)

### Content

[Civic](#)

[Lafayette](#)

[Moraga](#)

[Orinda](#)

[MOFD](#)

[Life](#)

[Sports](#)

[Schools](#)

[Business](#)

[Food](#)

[Our Homes](#)

[Letters/Opinions](#)

[Calendar](#)

