
Food for the Soul

Barbeque Sauce

Condiments/Other

1/2 C brown sugar

1/2 C white sugar

1 C catsup

1/2 C cider vinegar

1/2 C water (or less)

1/2 t seasoned salt

2 T dehydrated onion flakes

garlic powder & pepper to taste

Instructions

Mix and bring to boil for 5 minutes. Stores indefinitely in refrigerator. Great seasoning sauce for basting and serving with all kinds of barbeque.

Concerning fruitfulness and the world: "If you abide in Me, and My words abide in you, ask whatever you wish, and it shall be done for you. By this is My Father glorified, that you bear much fruit, and so prove to be My disciples. You did not choose Me, but I chose you, and appointed you, that you should go and bear fruit, and that your fruit should remain, that whatever you ask of the Father in My name, He may give to you." John 15:7-8,16

--Dan and Madis Keath
