

Raymond School's Super BBQ Sauce
- from the Raymond School Archives
(Gertrude Scott, Cook)

1 C Chopped Onion	
3/4 C Chopped Celery	3 tsp worcestershire
1 Tsp Salt	2 C Tomato paste
1 tsp pepper	2 C ketchup
3 tsp paprika	1 qt. water
2 tsp mustard	

Combine all ingredients, cook slowly.
30 minutes, stir occasionally. Use less
water for thicker sauce. Crushed tomatoes
may be used instead of paste - then less
water is to be used. Makes 2 1/2 qts.