

## MARGE'S MOPPIN' SAUCE

There's a standing order from our family for this barbecue sauce. It's easy to make, is flavourful, and lasts for a long time. That is, unless you are grilling non-stop, or feel warranted to take it along as a hostess gift to every summer barbecue you attend this year.

### INGREDIENTS

1 cup (250 mL) water  
4 Tbsp (60 mL) instant coffee granules  
4 cups (1 L) tomato sauce\*  
4 Tbsp (60 mL) red wine vinegar  
2 cups (500 mL) Worcestershire sauce  
1 ½ cups (375 mL) sugar  
6 to 8 tsp (40 mL) dried leaf oregano, crumbled  
1 to 2 Tbsp (15 to 30 mL) lemon pepper (optional)  
1 ½ cups (375 mL) butter or margarine

\***Marge says** that the best substitution for tomato sauce is to buy those little 5.5 fl oz (156 mL) cans of tomato paste. (We like Hunt's and Aylmer brands.) Adding one cup of water to three-quarters of a cup of tomato paste will result in a tomato base with the same texture and thickness as tomato sauce (after some brisk stirring). Source: *recipes:howstuffworks.com*. This recipe calls for 4 cups (1 L) tomato sauce.

### INSTRUCTIONS

In a medium saucepan, bring the water to a boil; stir in the coffee granules until dissolved. Stir in remaining ingredients. Simmer mixture for 20 minutes, stirring occasionally. Serve immediately, or pour into a container with a tight-fitting lid. Cool, then cover tightly and refrigerate. It lasts a long time, unless you're using it like our gang does.

Use to brush on meats or poultry while grilling, on seafood like halibut, shrimp and prawns. I haven't used it on barbecued smoked oysters yet.

A small bottle or jar of Moppin' Sauce makes a nice hostess gift for summer parties.

Yield: Approximately 10.5 cups / 2.5 L