



CATTLE BOYZ APPLE BBQ BASTING SAUCE for Ribs or Chicken (Original)

- 2 cups CBZ Original BBQ Sauce
- 2 cups ketchup
- 3/4 cup brown sugar
- 3 oz HP sauce
- 14 oz apple sauce
- 1 1/2 cups apple juice
- Add to your taste, dashes of:
 - Garlic powder
 - Pepper and Salt
 - Paprika
 - Cayenne pepper

Simmer for about an hour or so. Use as a baste when roasting ribs or chicken. You can also put on the table in a serving bowl for people to add to their meat.

Refrigerate left over sauce.