

# Ann`s Secret Sauce

Ann Oerman - York, PA

Treasure Classics - National LP Gas Association - 1985

**Yield: 4 quarts**

*1 small bottle BBQ sauce  
1 small bottle chili sauce  
1 small bottle catsup  
1 small bottle  
Worcestershire sauce  
1 cup crushed pineapple  
1 pound dark brown sugar  
2 cups soy sauce  
2 cups cooking sherry  
1 tablespoon Liquid Smoke  
flavoring*

**Preparation Time: 30 minutes****Cook Time: 20 minutes**

In a saucepan, mix all of the ingredients.  
Simmer for about 20 minutes.

Can be stored in a closed container in the  
refrigerator indefinitely or frozen.

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Per Serving (excluding unknown items): 2857 Calories; 1g Fat (0.3% calories from fat); 32g Protein; 576g Carbohydrate; 7g Dietary Fiber; trace Cholesterol; 33506mg Sodium. Exchanges: 11 1/2 Vegetable; 2 1/2 Fruit; 0 Fat; 30 Other Carbohydrates.