Sauces

Texas Blackjack Sauce

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- 1 bottle (18 oz) barbecue sauce (Cattleman's Classic)
- 3 tablespoons brown sugar
- 2 tablespoons instant coffee
- 2 tablespoons Worcestershire sauce

In a small saucepan, mix the barbecue sauce, brown sugar, coffee and Worcestershire sauce.

Heat over medium heat, stirring until the sugar and coffee dissolve.

Remove from the heat.

Per Serving (excluding unknown items): 127 Calories; 0g Fat (0.0% calories from fat); 1g Protein; 32g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 305mg Sodium. Exchanges: 2 Other Carbohydrates.