

Sauces

Spicy Peach ketchup

Southern Living Best Barbecue Recipes - June 2011

Preparation Time: 5 minutes

Chill: 2 hours

Also great with two teaspoons of chopped fresh rosemary stirred in.

1 cup ketchup

1/2 cup bottled thick-and-spicy barbecue sauce

1/2 cup peach preserves

Stir together all ingredients until blended.

Cover and chill for 2 hours.

Yield: 2 cups

Per Serving (excluding unknown items): 637 Calories; 1g Fat (1.4% calories from fat); 5g Protein; 168g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 2910mg Sodium. Exchanges: 11 Other Carbohydrates.