## **Chicken Comer Barbecue Sauce**

## Original Recipe

Red Pepper 6 teaspoons Water 3 ½ cups

Vinegar 6 ½ oz

Salt 2 teaspoons

Bring above to a boil

Mix with mustard (1 1/4 cups) – Stir until blended.

Adjust pepper and salt to your taste.

The older sauce gets the hotter and better.

J.A. Johnson/Comer Barbecue Company (patent pending)