



## MAD DOG RANCH BBQ SAUCE

### INGREDIENTS:

2 Cups	Olive Oil
1 Cup	Bacon Fat
12	Garlic Cloves
3	Medium onions, diced
2	Jalapeños, seeded and chopped
2	Red Bell Peppers, seeded and chopped
2	Poblano or Anaheim Chilies
½ tsp	Cayenne pepper
6 Tbsp	Chili powder
4 tsp	Oregano
½ cup	Red wine vinegar
1 cup	Tomato juice
1 cup	Tomato puree
2 Tbsp	Mustard
2 Tbsp	Worcestershire Sauce
8 oz	Ketchup
1 cup	Brown sugar
1/2 Cup	Molasses
Salt and pepper	
4 oz	Lime juice

Heat the olive oil and bacon fat in a large kettle over medium high heat. Add the first eight ingredients (garlic through oregano) and sauté until softened, about 6 to 8 minutes. Add all other ingredients except the lime juice and simmer until the flavors blend. Add lime juice and puree. Serve over Jimmy's meatloaf.

Yield: 2 Quarts