

## **Orange-Tangerine BBQ Sauce**

From [delishably.com](http://delishably.com)

### **Ingredients**

2 large navel oranges  
4 tangerines  
1/4 cup apple cider vinegar  
1 cup Heinz ketchup  
1/2 cup packed brown sugar  
2 tablespoons prepared mustard  
1 tablespoon Worcestershire sauce  
1 teaspoon powdered ginger  
1 teaspoon onion powder  
1 teaspoon lemon pepper  
1 teaspoon Lawry's garlic salt  
Hot sauce, to taste

### **Instructions**

1. Peel fruits and remove seeds. Break into sections. Place flesh in a blender and add the apple cider vinegar. Pulse until the pulp is smooth, and then liquefy.
2. While blending slowly, add remaining ingredients. Process until smooth.
3. Pour contents of blender into heavy saucepan. Bring to a slow boil, while stirring.
4. Reduce heat and simmer, uncovered, for 20 minutes, stirring occasionally.

Katie's notes: Clementines subbed great for tangerines here, and I used habanero powder instead of hot sauce to make this extra spicy.