



## **Georgia BBQ Sauce**

16 oz.	Coca-Cola
1	Vidalia onion, sliced
3 Tbsp.	chopped garlic
¼ cup	pecans, chopped
½ cup	smoked bacon, cut into small strips
1 qt.	ketchup
1 cup	apple cider vinegar
3 Tbsp.	brown sugar
2 Tbsp.	Worcestershire
1 Tbsp.	kosher salt
1 Tbsp.	fresh black pepper
¼ cup	Crystal hot sauce
2 cups	water

1. Cook bacon in pan until golden brown over medium-high heat.
2. Add onions and sauté until golden brown. Add garlic and pecans and cook for 1 minute.
3. Add Coca-Cola and brown sugar and bring to a boil. Cook to a syrupy consistency.
4. Add vinegar, Worcestershire, ketchup, water, hot sauce and salt.
5. Bring to a boil, reduce heat. Simmer for 15 minutes, stirring every 5 minutes.
6. Puree in food processor until smooth, pass through a coarse strainer and return to sauce pan. Add black pepper and cook another 5 minutes.