

Plum Butter BBQ Sauce

4 pints home canned plum butter or apple butter or pear butter

1 quart home canned tomato juice

1 1/2 cups vinegar (white or apple cider) (I used white)

4 tsps canning salt

5 tsps garlic powder

3 tsps liquid smoke (I used Mesquite)

2 tsps chili powder

2 tsps paprika

1 tsp black pepper

1/2 tsp cayenne pepper

1/4 tsp cloves (I used ground)

2 tsps onion powder

Mix all together in a pot - Bring to a boil - reduce heat and simmer for 1 1/2 to 2 hours until thickened.

Fill sterilized pint jars with the hot BBQ sauce, leaving 1/2 inch head space. Process 20 minutes in a hot water bath.

NOTE: This sauce is not as sweet as you would think it would be. Had my husband try it without telling him what it was. He said it was BBQ sauce and that it would be awesome on a pulled pork sandwich or even a BBQ chicken sandwich.