

# THIS & THAT

## CHILTON COUNTY PEACH BBQ SAUCE

*Chef Clayton Sherrod*

- 1/2 c. butter
- 2 lb. chicken or pork bones
- 1 lg. onion, quartered
- 3 Serrano peppers, split in half
- 2 lemons, cut in half
- 6 cloves garlic, crushed
- 1 qt. ketchup
- 2 c. water
- 1 c. vinegar
- 1/2 c. prepared mustard
- 1/4 c. ALAGA Cane Syrup
- 1 1/2 c. brown sugar
- 1 c. peach puree
- 1 c. diced peaches
- 3 T. Worcestershire Sauce
- 1 T. onion salt
- 1 T. black pepper
- 1 c. ALAGA Hot Sauce

Saute chicken or pork bones in butter until browned. Add the onions, Serrano peppers, lemons and garlic. Continue to saute and then add remaining ingredients. Simmer for 45 minutes to 1 hour. Strain and serve. Yields: 2 quarts