

## **BLOOD ORANGE BBQ SAUCE**

**© 2023 Rick Browne, Barbecue America**

**2 (13.8 oz) cans tomato soup**  
**1 (13.8 oz) can tomato sauce**  
**2 Tablespoons Worcestershire sauce**

**¼ cup soy sauce**  
**¼ cup molasses**  
**¼ cup dried orange peel**  
**1 cup blood orange juice**  
**2 teaspoons yellow mustard**  
**1 Tablespoon smoked paprika**  
**¼ cup brown sugar**  
**2 Tablespoons olive oil**  
**½ teaspoon seasoned salt**  
**½ teaspoon citrus pepper**

**In a deep sauce or frying pan, combine the tomato soup, tomato sauce, Worcestershire, soy, molasses, orange peel, blood orange juice, yellow mustard, paprika, sugar, and olive oil and stir.**

**Cook on medium heat or a side burner or the grill for about 20 minutes, stirring occasionally.**

**Pour into a sauceboat and serve warm on the side, or liberally brush some sauce over your meat or poultry.**