

BON APPETIT Y'ALL BY CARLTON

Sassy Sauces, Seasonings Sweets and Savories

Tomato and BBQ Sweet Glaze

INGREDIENTS

- 1 cup V8 original veggie
- 1 can diced, crushed tomatoes, about 14-16 ounces (no salt added)
- 1/3 cup light brown sugar
- 1/3 cup **Bon Appetit Y'all by Champagne Grape Jelly**
- 1/3 cup sweet bbq sauce
- 1 tsp minced garlic
- 1 tbsp dried onion flakes
- 1/2 tsp dried oregano
- 1 tbsp dried parsley.

INSTRUCTIONS

- Mix BBQ sauce, **Bon Appetit Y'all Champagne Grape Jelly** & brown sugar together in a saucepan over low heat
- Add the tomatoes with juice as well as V8 juice, garlic, oregano, parsley & onion flakes to the pot! Stir to blend all ingredients! Let simmer over low heat for about 30 minutes to an hour.
- Serve over beef, chicken or turkey meatloaf, pork chops, roast, steak or pork roast. You can adjust sweetness by reducing brown sugar make the sauce thicker by simmering longer.

