

## *Dining In Hershey*



### **Hershey's Chocolate Barbecue Sauce**

Recipe from Charlie Gipe, CEC AAC, Executive Chef of **Hershey** Entertainment Complex

#### INGREDIENTS:

¼ cup garlic, chopped  
2 cups onion, diced  
½ cup olive oil  
Juice of 4 whole lemons  
2 tablespoons salt  
3 tablespoons black pepper  
2 tablespoons paprika  
2 tablespoons hot pepper sauce  
8 cups ketchup  
1 cup cider vinegar  
4 cups Hershey's chocolate syrup

#### DIRECTIONS:

1. In 5-quart saucepot, cook garlic, onion and olive oil over medium heat until onions are tender.
2. Add lemon juice, salt, pepper, paprika and hot pepper sauce; stir in and simmer for 10 minutes.
3. Add ketchup, vinegar and chocolate syrup; stir in and simmer for 15 minutes.
4. Simmer on low heat if serving immediately. Chill in refrigerator for serving at a later time. Reheat on a low heat setting.

#### YIELD:

1 gallon

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