



## 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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