

# URBAN GRILLER

## BACK PADDOCK SAUCE

2 cups cider vinegar  
1 cup water  
1 cup tomato sauce  
1 cup sugar  
1 teaspoon cayenne pepper  
1 teaspoon chilli powder  
1 teaspoon black pepper  
1 teaspoon salt  
½ cup cooking oil  
Cornflour

Bring all ingredients to a boil stirring constantly, reduce heat and simmer 10 minutes stirring occasionally.

Dissolve 3 tablespoons of cornflour in ¼ cup of cold water and mix into a paste.

Slowly stir cornflour paste into sauce and simmer to thicken to desired consistency.

Makes about 2 quarts.