

Alice's Barbeque Sauce

$\frac{3}{4}$ c tomato catsup

$\frac{3}{4}$ c water

2 tbsp vinegar

2 tbsp worchestershire sauce

1 Tbsp salt

1 tsp paprika

$\frac{1}{2}$ tsp chili powder

1 Tsp powdered mustard

2 tbsp brown sugar

dash of cayenne

Baste frequently

Bake rump roast -
slice thin -
put in trays & put sauce on -
Bake for $\frac{1}{2}$ hr. Covered

Alice served 11 with $5\frac{1}{2}$ pound roast.
Used half meat in barbeque & half
in plain meat drippings.