



Uncle Pete's BBQ Sauce Recipes

Uncle Pete's Party Dip

- 8 oz. Softened Cream Cheese
- 3 Tbsp Finely Chopped Onions
- 1/3 Cup [Uncle Pete's BBQ Sauce](#)

Mix all ingredients together. Serve with crackers, chips, or vegetables. Best if prepared at least 24 hours before serving.

Uncle Pete's BBQ Smokies

- 2 lbs Little Smokies Sausage
- 1 Bottle Uncle Pete's BBQ Sauce

Heat Little Smokies according to package. Pour Uncle Pete's BBQ Sauce over Smokies and heat to low boil while stirring and then reduce to simmer. Let stand in sauce and serve!



Uncle Pete's BBQ Meatballs

- 6 lb. Bag Frozen Meatballs
- 2 Bottles [Uncle Pete's BBQ Sauce](#)

Heat meatballs in oven according to directions on package. Drain grease and place in crock pot at 175 degrees. Pour Uncle Pete's over meatballs and cook for 1 to 1 1/2 hours while stirring occasionally. Serve hot!

Uncle Pete's BBQ Beef in Pita

- 1 lb. Lean Ground Beef
- 1/2 Cup Chopped Onion
- 1 1/4 Tsp Salt
- 1 Tsp Curry Powder

In a 10-inch skillet over medium heat, cook ground beef and onion until meat is browned and onion is tender, spoon off excess fat. Add Uncle Pete's BBQ sauce. Reduce heat to low; cover and simmer 5 to 10 minutes. Cut each Pita in half and fill each half with about 1/3 Cup beef mixture.

Uncle Pete's BBQ Meatloaf

- 2 lbs. Lean Ground Beef
- 2 Cups Bread Crumbs
- 1/2 Cup Minced Onions
- 2 Eggs
- 2 Tsp Salt
- 1/2 Tsp Pepper
- 1 Tbsp Chopped Garlic
- 1/2 Cup Uncle Pete's BBQ Sauce

In large bowl, mix all ingredients well. Spoon mixture into 9x5" loaf pan. Bake in the oven at 350 degrees for 1 1/2 hours or until done. Pour Uncle Pete's BBQ Sauce over top and serve!