

Sweet and Spicy Barbecue Sauce

- 3 T tomato paste
- 240 ml water and 60 ml water
- 2 T molasses
- 2 T brown sugar
- 1 T apple cider vinegar
- 1 tsp salt
- $\frac{1}{3}$ tsp smoked paprika (*important for taste*)
- $\frac{1}{4}$ tsp onion powder
- $\frac{1}{4}$ tsp garlic powder
- $\frac{1}{8}$ tsp cumin
- $\frac{1}{8}$ tsp chili powder
- $\frac{1}{8}$ tsp black pepper
- 1 T cornstarch to thicken
- Optional: $\frac{1}{8}$ tsp cayenne pepper for heat



1. Bring **240 ml water** up to medium simmer on **medium-low heat**.
2. Add in the **3 T of tomato paste** and dissolve it completely while bringing it back up to a low simmer.
3. Add the **brown sugar** and **molasses** and stir frequently to get the sugars dissolved.
4. Add the rest of the spices (**salt, black pepper, paprika, onion powder, garlic powder, chili powder, cumin**, and optional **cayenne pepper**) and stir the ingredients until they seem mostly dissolved. Keep the ingredients at a low simmer the whole time.
5. At this point add in the **apple cider vinegar**.
6. While the sauce simmers a bit, combine the **60 ml cool water** with the **1 T cornstarch** in a measuring cup or bowl and mix thoroughly until completely dissolved.
7. After letting the barbecue sauce reach a simmer, add the cornstarch mixture and stir everything thoroughly.
8. Bring the sauce back up to a simmer and you should notice it thickening up fairly quickly.
9. Simmer the sauce for **3 – 5 minutes more**.