

BBQ Sauce

Makes 2 cups

- 470 g ketchup
- 120 ml apple cider vinegar
- 66 g brown sugar
- 3 T molasses
- 1 T Worcestershire sauce
- 1 tsp smoked paprika
- ½ tsp onion powder
- ½ tsp garlic powder
- Dash of cayenne, red pepper flakes (optional)
- ¼ tsp ground black pepper



1. Combine: **ketchup, vinegar, brown sugar, molasses, Worcestershire sauce, smoked paprika, onion** and **garlic powder**, and **pepper** in a medium saucepan over **medium heat**.
2. Bring to a simmer and cook until reduced and thickened, **15-20 minutes**. It will darken as it cooks.

Refrigerate up to 7 days. Can be frozen up to 6 months.