

Homemade BBQ Sauce



Ingredients:

- 5 cups Ketchup
- 1/2 cups Cider Vinegar
- 2 Tablespoons Honey
- 2 Tablespoons Brown Sugar
- 1 Tablespoon Molasses
- 1/2 Tablespoons Paprika
- 1/2 Tablespoons Garlic Powder
- 1 Tablespoon Honey Mustard
- 2 Tablespoons Worcestershire Sauce
- pinch of cayenne powder



Directions:

1. Place all the ingredients in a large saucepan. Stir until well combined on medium heat.
2. Allow mixture to simmer about 30-45 minutes or until thickened.
3. Store in the refrigerator for up to 2 weeks.

Enjoy!