

BBQ Sauce

1 ½ cups ketchup
3 tablespoons apple cider vinegar
2 tablespoons Worcestershire sauce
2 teaspoons mustard
3 tablespoons molasses
¼ cup brown sugar
1 teaspoon salt
1 teaspoon paprika
¼ teaspoon cayenne pepper
1 teaspoon garlic powder
2 teaspoons onion powder
water - as needed, optional

Instructions

Whisk together all ingredients in a medium sauce pan. Bring to a boil, then reduce to a simmer, cover and cook 15 minutes stirring occasionally.

As the sauce simmers, feel free to add a few tablespoons of water to thin sauce to desired consistency.

Sauce may be served immediately but if you have some extra time, cover and chill for at least 1 hour for best flavor. Enjoy!

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Tastes OK. Not sure it's any better or cheaper than store-bought.