HOMEMADE BBQ SAUCE

Ingredients:

- 1 Cup Ketchup
- 5 Tablespoons Molasses
- 3 Tablespoons Apple cider vinegar
- 2 Tablespoons Worcestershire Sauce
- 2 Tablespoons Dijon (or regular)
- ½ Cup Brown Sugar
- ½ Teaspoon Pepper
- 1 Teaspoon Ground Onion
- 1 Teaspoon Chili Powder



Directions:

- 1. Mix all ingredients together in a pan and bring to a boil, stirring constantly. Once to a boil simmer for 5 minutes stirring randomly. And voila, done!
- 2. For the onion, you have a few options. You could grate an onion or you could use 1 Teaspoon onion powder. Also feel free to NOT measure the ingredients and "eye ball it".

Store in the fridge

