

Laura's BBQ Sauce

ONLY TAKES 5 MINUTES!



INGREDIENTS

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

DIRECTIONS

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!

For the onion, you have a few options. You could grate an onion or you could use 1 Tablespoon dried onion or 2 Teaspoons onion powder. Also feel free to NOT measure the ingredients and "eye ball it".

If you do not have all of the ingredients on hand don't let that stop you, go on and try it anyways!



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**GREAT FOR GRILLING
OR DIPPING!!**