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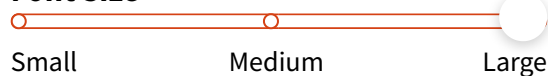
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A Very Popular BBQ Sauce

★★★★★

This recipe has a lot of sweetness and spice, so if you're looking for a classic BBQ sauce that's easy to make, look no further. It is very popular with users of 'ceramic' type smokers and grills, (i.e. Primo, Kamado, Big Green Egg, etc.)

Prep: 10 mins

Total: 10 mins

Servings: 32

Yield: 4 cups



Ingredients

1 ½ cups brown sugar

1 ½ cups ketchup

Directions

Step 1

½ cup red wine vinegar
½ cup water
1 tablespoon
Worcestershire sauce
2 ½ tablespoons dry
mustard
2 teaspoons paprika
2 teaspoons salt
1 ½ teaspoons black
pepper
2 dashes hot pepper
sauce

In a blender, combine brown sugar, ketchup, vinegar, water and Worcestershire sauce. Season with mustard, paprika, salt, pepper, and hot pepper sauce. Blend until smooth.

Notes

This will fill a 32 ounce ketchup bottle exactly. Cut back on the brown sugar to make it less sweet, or add more Worcestershire for more 'steak sauce' appeal.

Nutrition Facts

Per Serving: 43 calories; protein 0.4g; carbohydrates 10.2g; fat 0.3g; sodium 278.4mg.

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