



Homemade BBQ Sauce



Ingredients:

- ½ cup apple cider vinegar
- 1 cup all-natural ketchup
- 3 TBLs packed dark brown sugar
- 2 TBLs molasses
- 1 tsp salt
- 1 tsp onion powder
- ¼ tsp dried mustard
- ¼ tsp crushed red pepper
- ¼ tsp black pepper
- ¼ tsp garlic powder

Method:

1. In a small mixing bowl, place all ingredients together. Stir with a whisk until well combined.
2. In a medium saucepan, bring the mixture to a simmer. Reduce the heat to low and let it simmer for about 15-20 minutes until it thickens.

Freeze for Later: Let the sauce cool completely. Then, pour it into a small freezer bag, Mason jar, or freezer container with lid. Seal and freeze. (If using a mason jar, be sure to leave at least 1 inch of headspace at the top.)

Prepare From Frozen: Thaw using one of these safe methods and use according to your recipe.