

Cleaned Up BBQ Sauce

14 ingredients · 25 minutes · 6 servings



Directions

1. In a saucepan over medium-high heat, stir together all ingredients and bring to a boil. Reduce heat and let simmer for 20 minutes, stirring occasionally.
2. Transfer to a jar and let cool. Enjoy!

Notes

Serving Size

A 6-serving recipe yields about 1.5 cups of sauce.

Thinner Sauce

Add water (1 tbsp at a time) until desired consistency reached.

Likes it Spicy

Add chili powder.

Storage

Refrigerate in a mason jar up to 7 days. If freezing, leave about 1-inch of head space from the top.

Use it As

Dipping sauce or as a marinade (see BBQ Pork and Peach Salsa recipe).

Ingredients

| | |
|---------|---------------------|
| 1/2 cup | Tomato Paste |
| 1 cup | Water |
| 1/3 cup | Maple Syrup |
| 2 tbsps | Fancy Molasses |
| 3 tbsps | Apple Cider Vinegar |
| 1/2 tsp | Cinnamon |
| 1 tbsp | Cumin |
| 2 tsps | Paprika |
| 1 tsp | Onion Powder |
| 1 tsp | Garlic Powder |
| 1 tsp | Black Pepper |
| 1 tsp | Sea Salt |
| 1/2 tsp | Ground Mustard |
| 1/4 tsp | Cayenne Pepper |