



Homemade BBQ Sauce



Allrecipes.com

Ingredients



- 1 1/2 cups brown sugar
- 1 1/2 cups ketchup
- 1/2 cup red wine vinegar
- 1/4 cup water (may omit)
- 1 Tbsp. Worcestershire sauce
- 1/2 cup yellow mustard
- 2 tsp. salt
- 1 1/2 tsp. black pepper
- 2 dashes hot pepper sauce –optional

Yield: 4 cups

Servings: 32



Directions



1. 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.
2. Enjoy!

Estimated Price:

Yield: \$6.76

Serving Size: \$0.21

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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Fast Facts



Featured Food Groups



Cooking Tips

- 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.
- May omit water for a thicker sauce.
- May heat to desired thickness.

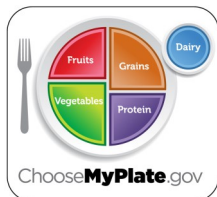
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