



Homemade Barbecue Sauce

🕒 20–25 Min   

Preparation

- 1 In a saucepan, stir all the ingredients together and bring them to a boil. Cook on low heat for about 10 minutes. Stir occasionally while cooking.
- 2 If desired, adding extra chili gives this sauce a spicy kick. Fill the finished sauce into a clean mason jar while still hot, seal with a tight-fitting lid and store in the refrigerator for up to a few weeks.

Ingredients 4 Portions

♦ = Kotányi Produkte

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| 300 ml | Ketchup |
| 200 g | Brown Sugar |
| 50 ml | Water |
| 60 ml | Vinegar |
| 1 EL | Worcestershire sauce |
| 1 EL | Olive Oil |
| 2 TL | ♦ Paprika Special Sweet |
| 1 EL | ♦ Chili Extra Hot Granules |
| 1 Prise | ♦ Sea Salt, Coarse |
| 1 Prise | ♦ Pepper Black, Whole |

