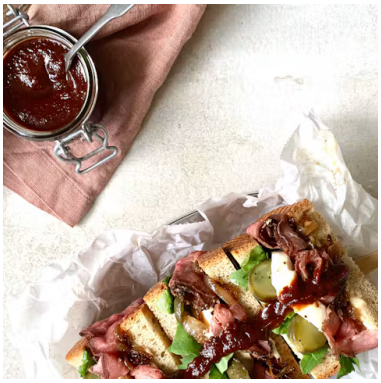

Homemade Barbecue Sauce

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

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