

Best Homemade BBQ Sauce



Ingredients:

- 1 cup ketchup
- 1/2 cup brown sugar
- 1/4 cup apple cider vinegar
- 2 tbsp Worcestershire sauce
- 1 tbsp soy sauce (optional)
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp ground black pepper
- 1/4 tsp cayenne pepper (optional)
- Salt to taste

Instructions:

1. Mix all ingredients in a saucepan over medium heat.
2. Stir until it simmers.
3. Lower heat; simmer 10–15 minutes until thickened.
4. Taste and adjust flavors.
5. Cool, jar, and refrigerate (lasts up to 2 weeks).

Tip: Let it sit overnight for even deeper flavor!