

Best Ever Homemade BBQ Sauce



This will be THE BEST BBQ Sauce you ever have! It is deliciously sweet and tangy with a flavor that can't be beat and is super easy to make!

Author: Nikki

Recipe type: Sauce

- 1¼ cup ketchup
- 4 Tablespoons apple cider vinegar
- 1 Tablespoon minced garlic
- 1 Tablespoon Worcestershire sauce
- 1 teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoons onion powder
- 1 teaspoon dry mustard
- ⅛ teaspoon cayenne pepper
- ¾ cup brown sugar
- ⅓ cup molasses
- ¼ cup honey

1. Combine all ingredients in a medium sauce pan and stir well.
2. Bring to a boil over medium high heat and then turn the heat down to medium low and simmer for 20 minutes, stirring constantly.