

Homemade BBQ Sauce

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medium saucepan
metal whisk
measuring cups and spoons
heatproof stirring spoon
kitchen funnel
2 x 1-cup sauce bottles

Do this

with these ingredients

1. In the saucepan, **whisk** together

2 cups **bottled tomato passata**
½ cup **apple cider vinegar**
½ cup pure **maple syrup or honey**
1 TBS **cooking molasses**
1 tsp **garlic powder**
1 tsp **mustard powder**
1 tsp **onion powder**
1 tsp **ground black pepper**
1 tsp **smoked paprika**
1 tsp **pink or sea salt**
1 tsp **ground all spice/pimento (optional)**
1 tsp **tamari sauce**
¼ - ½ tsp **chilli powder (optional)**

2. Bring to the **boil** then reduce heat to a **simmer**.

3. While occasionally stirring, **simmer** uncovered for 45 minutes or until it reaches the desired consistency.

4. Let it **cool** for 15 minutes before using the funnel to **carefully pour** the sauce into the bottles or a jar.

5. **Screw** on the lid, **store** in the refrigerator and use within 10 days.

