



Noreen's Kitchen

Almost Sweet Baby Ray's

BBQ Sauce

Ingredients

1 1/2 cups ketchup	1 teaspoon Chipotle pepper Tabasco sauce
1 cup dark brown sugar	1 teaspoon salt
1/4 cup molasses	1 teaspoon cracked black pepper
1/2 cup pineapple juice or apple cider vinegar	2 teaspoons liquid smoke
1/4 cup water	
2 tablespoons Worcestershire sauce	
1 tablespoon ground mustard	
1 tablespoon paprika	
1 teaspoon garlic powder	

Optional for a Thicker Sauce

1 tablespoon corn or Tapioca starch
2 tablespoons water

Step by Step Instructions

Combine ingredients in a saucepan.

Stir well to combine.

Allow to come to a simmer over medium heat stirring occasionally to avoid scorching.

If you would prefer a thicker sauce, mix corn or tapioca starch with additional water and add to the mixture, stirring constantly until the sauce has reached the desired thickness.

Remove from heat and allow to cool.

Store in a jar in the refrigerator for up to 1 month.

ENJOY!