

Noreen's Kitchen
Sweet & Spicy Caribbean Style
BBQ Sauce

Ingredients

2 cups ketchup	1 teaspoon ground ginger
1/2 cup dark brown sugar	1 teaspoon ground allspice
1/2 cup molasses	1/2 teaspoon ground cinnamon
1/2 cup orange juice	1/4 teaspoon ground clove
1/2 cup apple cider vinegar	1/4 teaspoon ground nutmeg
2 tablespoons Worcestershire sauce	1 teaspoon hot sauce
1 tablespoon paprika	1 teaspoon salt
1 teaspoon garlic powder	1 teaspoon cracked black pepper
1 teaspoon onion powder	

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.

Remove from heat and allow to cool.

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

ENJOY!