

Spicy BBQ Sauce

Recipe Courtesy of Marge Madden

Ingredients

6 cups ketchup
1 cup + 2 Tbsp fancy molasses
3 Tbsp garlic powder
4 Tbsp smoked paprika
3 Tbsp apple cider vinegar
.75 cups olive oil
1 cup + 2 Tbsp water
2 Tbsp Dijon mustard
½ tsp LorAnn Jalapeño Super-Strength flavor

Directions

1. Start with the ketchup in a large metal bowl. Mix all liquids then add the spices. Stir well so there are no clumps.
2. Store in squeeze bottles.

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